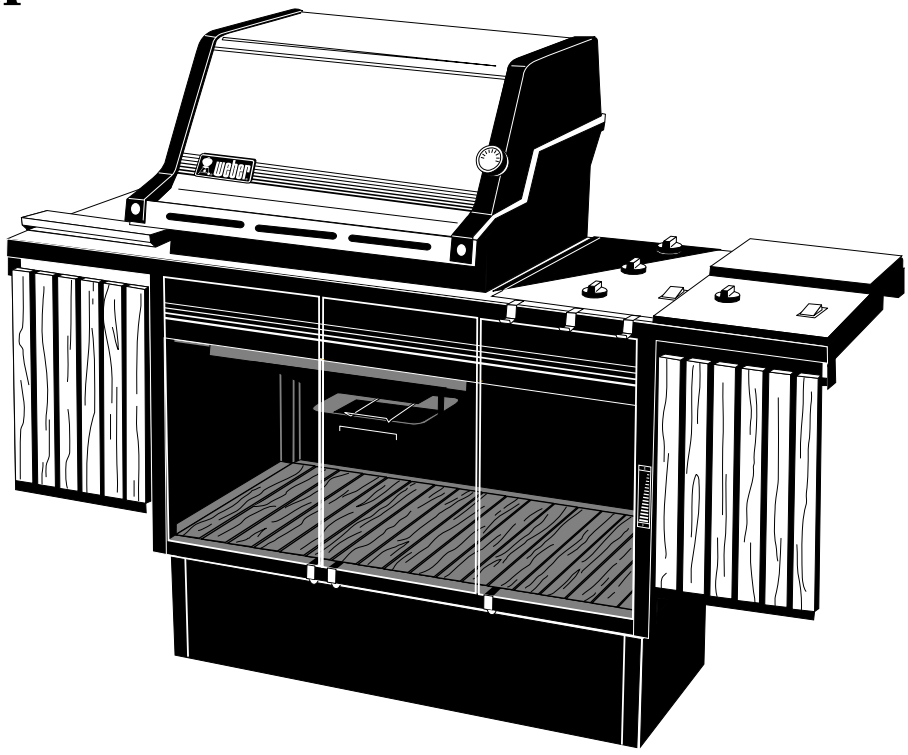
Serial Number

Please use this number in registering your warranty and any correspondence with the factory.

GENESIS® 5500 Series
Perma-Mount™
Natural Gas Barbecue
Owner's Manual



WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY
If you smell gas:
1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

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⚠ DANGER ⚠

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS ⚠

- **Do not store a spare or disconnected LP tank under or near this barbecue.**
- **Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.**
- **After a period of storage, and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.**
- **Do not operate the Weber Gas Barbecue if there is a gas leak present.**
- **Do not use a flame to check for gas leaks.**
- **Combustible materials should never be within 24 inches of the top, bottom, back or sides of your Weber Gas Barbecue.**
- **Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.**
- **Your Weber Gas Barbecue should never be used by children.**
- **You should exercise reasonable care when operating your Weber Gas Barbecue. It will be hot during cooking or cleaning, and should never be left unattended.**
- **Should the burners go out during operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.**
- **Do not use charcoal or lava rock in your Weber Gas Barbecue.**
- **Never lean over open grill or place hands or fingers on the front edge of the cooking box.**
- **Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- **Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**
- **The Weber Gas Barbecue should be thoroughly cleaned on a regular basis.**
- **LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.**
- **Do not attempt to disconnect any gas fitting while your barbecue is in operation.**
- **Use heat-resistant barbecue mitts or gloves when operating barbecue.**

LP GAS UNITS ONLY:

- **Use the regulator that is supplied with your Weber Gas Barbecue.**
- **Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.**
- **A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.**
- **Although your LP tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.**
- **If you see, smell or hear the hiss of escaping gas from the LP tank:**
  1. **Get away from LP tank.**
  2. **Do not attempt to correct the problem yourself.**
  3. **Call your fire department.**

WARRANTY

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum Castings, 10 years,
Cooking Grates, 3 years,
Stainless Steel Flavorizer Bars, 5 years,
All Remaining Parts, 5 years,

when assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact Weber-Stephen Products Co. Customer Service Center. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

PATENTS AND TRADEMARKS

© 1996 Weber. Weber, , Genesis, Flavorizer and Crossover are registered U.S. trademarks; Perma-Mount, Gas Catcher, FlameCheck, Steam-N-Chips, Spider Stopper, and Warm-Up are U.S. trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL 60067-6266. U.S.A.
Printed in the U.S.A.

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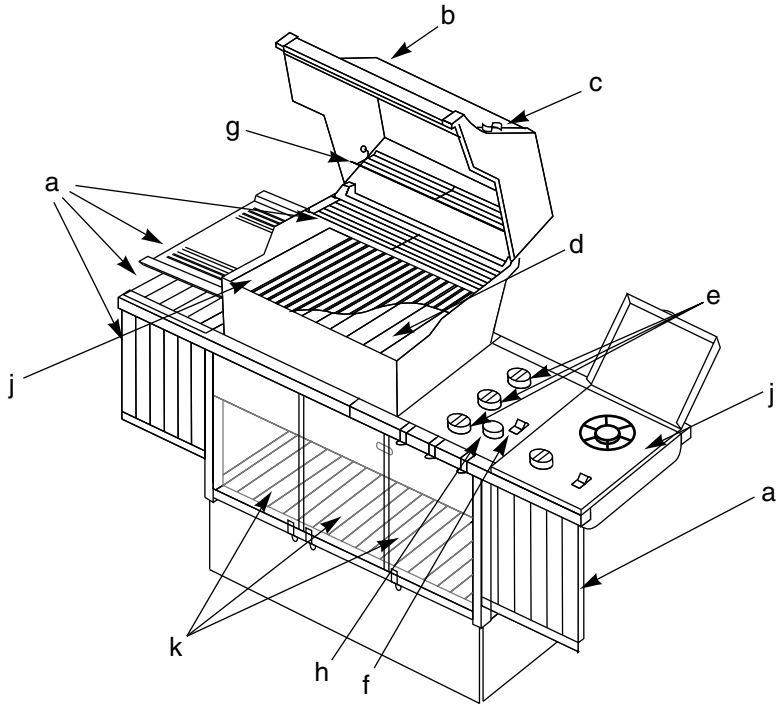


FEATURES:

a) Convenient tables and racks.

b) Heavy gauge porcelain-on-steel lid seals in heat.

c) Rapid read thermometer for precision cooking.

d) Stainless Steel Flavorizer Bars vaporize just the right amount of drippings for flavoring.

e) Separate burners for temperature control.

f) Crossover Ignition System with Gas Catcher Ignition Chamber.

g) Weber Warm-Up Basket for additional cooking or warming space.

h) FlameCheck Safety System automatically shuts off gas to the burners if the flame goes out.

i) Steam-N-Chips Smoker lets you add American smokehouse flavor to any food prepared on this grill.

j) Side burner for making sauces, gravies, etc., while main grill is in use.

k) Enclosed storage area.

General Instructions

Your Weber Gas Barbecue is a stationary outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer Bars produce that "outdoor" flavor in the food.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber Gas Barbecue. Please read the instructions carefully before using your Weber Gas Barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- This Weber Gas Barbecue is designed for natural (piped in city) gas only. Do not use Liquid Propane (LP) bottled gas. The valves and orifices are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.

For Installation in Canada

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the natural gas supply when the Weber Gas Barbecue is not in use.

Operating area

⚠WARNING: <u>Only</u> use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

- Never use your Weber Gas Barbecue under an unprotected combustible roof or overhang.
- Your Weber Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire cooking box gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

Gas supply testing

- Disconnect your Weber Gas Barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off your Weber Gas Barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa).

Notice Before Installation

Contact your local municipality for any building codes regulating outdoor barbecue installations. In absence of local codes, you must conform to the latest edition of ANSI Z223.1.

WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

General Specifications for Piping

American National Standards Institute (ANSI) Recommendations for gas supply installations: Connections:

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of any connections or change in pipe material.

⚠CAUTION: If young children are in the area, a locking valve should be considered.

- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The point of tie into the branch line should be carefully selected to avoid a drip leg or be downstream of a valve controlling another appliance.
- Pipe compound should be used which is resistant to action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Indoor and above ground piping can be steel or copper.

Steel

New standard weight (Schedule 40) steel pipe with malleable iron fittings.

Copper

New copper tubing type K or L.

Copper tubing must meet requirements of ASTM B88 latest edition.

Use flared fittings. Metallic ball sleeve compression fittings must not be used.

Copper tube joints may be soldered or brazed with material having a melting point in excess of 1,000°F.

Outside underground piping

Outside underground piping may be copper tubing, type K or L (ASTM B88) or polyethylene plastic tube PE3306 (Minimum wall thickness .062") meeting ASTM 2513, latest specifications.

Steel pipe is not recommended for underground use unless it is protected with an approved coating, insulated from hose piping and cathodically protected.

It is recommended that copper tubing be corrosion protected with a satisfactory material such as TC Mastic.

All buried fittings should be corrosion protected with a satisfactory material such as TC Mastic.

Underground piping must have a minimum of 10" cover.

Plastic tubing

Plastic tubing is suitable only for outside underground use.

- The transition from metallic pipe to plastic pipe should be made outside and at least 10" underground.
- When compression or crimp type mechanical joints are used with plastic pipe, it is advisable to use an internal rigid stiffener in conjunction with the fitting.
- The stiffener should be assembled flush with the end of the tube and extend at least to the outside edge of the compression fitting.

Testing connections

You will need a soap and water solution and a rag or brush to apply it.

All connections and joints must be thoroughly tested for leaks after gas has been turned into the line.

⚠ DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Wet the fitting with a soap and water solution. Any bubbles that form or grow indicate a leak. If bubbles occur shut off gas, tighten the fitting, and retest.

⚠WARNING: If a leak persists after tightening the fitting, turn gas off at the supply. DO NOT OPERATE YOUR BARBECUE. Contact your dealer.

Typical natural gas supply installation to a concrete patio or pad

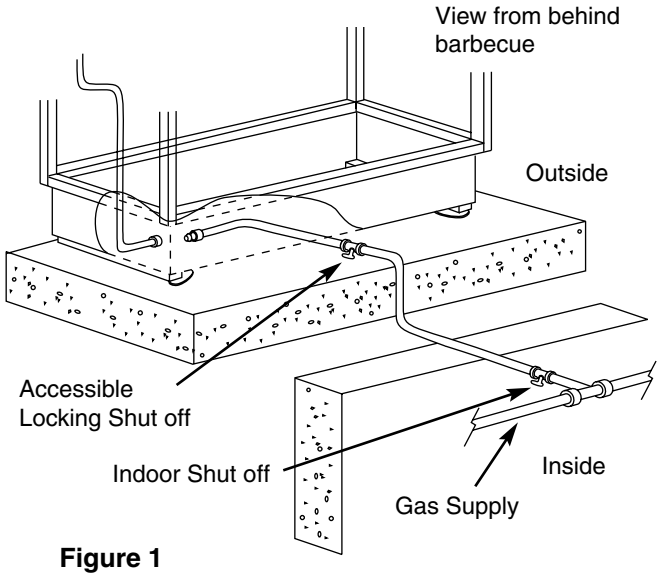


Figure 1

⚠CAUTION: Follow "General Specifications for Piping" in this manual.

We recommend that this installation be done by a professional.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Typical natural gas supply installation to a wood deck

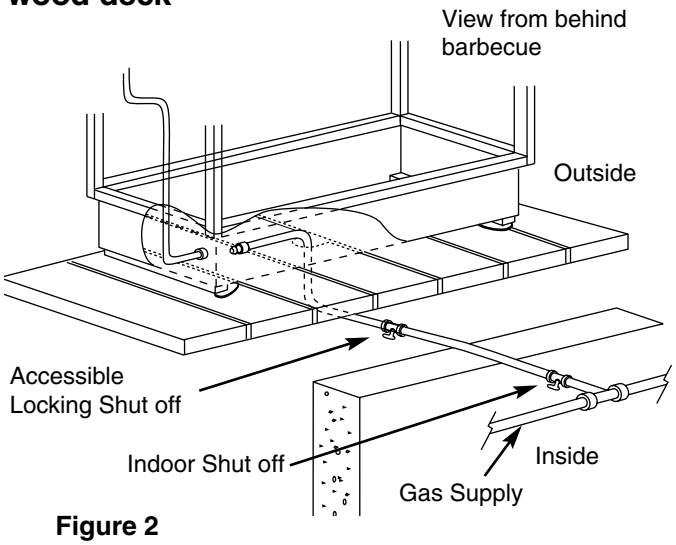


Figure 2

⚠CAUTION: Follow "General Specifications for Piping" in this manual.

We recommend that this installation be done by a professional.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Typical natural gas supply installation over an existing post

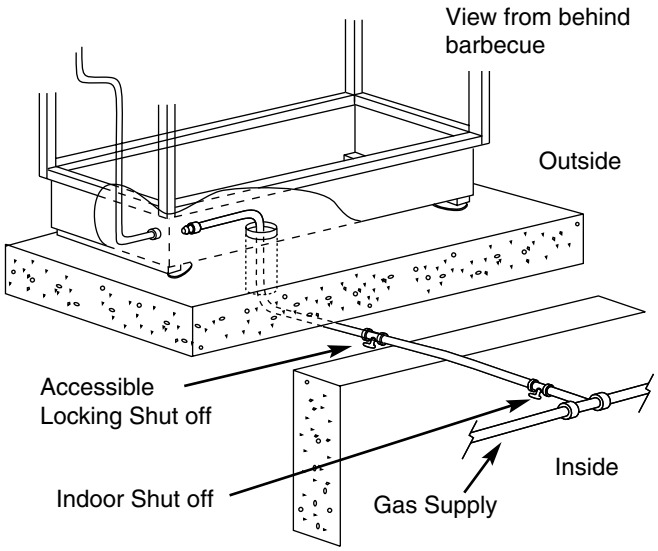


Figure 3

⚠WARNING: Turn off the natural gas supply at the source before working on the post.

Prepare the post so that it will be approximately 2 inches above the pad or ground. Inspect the gas supply line at the post for any sign of deterioration or corrosion.

⚠CAUTION: If you are in doubt as to the condition of an existing natural gas supply line, you should contact a professional or your local gas utility before attempting any assembly.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Recommended concrete pad requirements

We recommend a pad a minimum of 40 inches left to right, 20 inches front to back and 4 inches deep (1.85 cubic feet). Figure 4.

Note - Cubic feet is determined by multiplying length times width times depth and dividing by 1728.

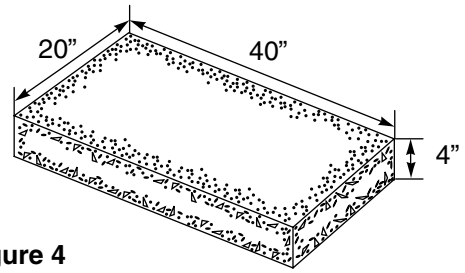


Figure 4

If you use a concrete bag mix, use the mix for maximum strength. An average 80 pound bag of concrete mix will make approximately 2/3 of a cubic foot of concrete.

Note - Follow the concrete bag mix, manufacturers recommendations concerning pad preparation, gravel, sand, etc. Figure 5.

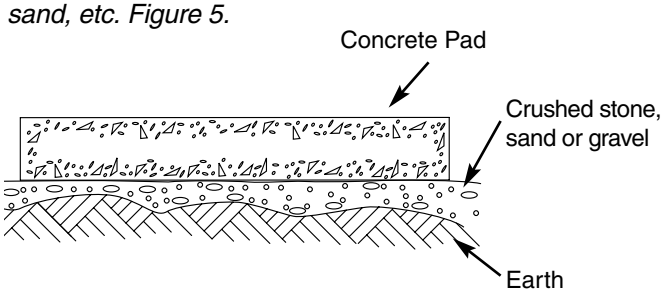


Figure 5

⚠CAUTION: Allow fresh concrete to cure completely before attempting to anchor the barbecue to the concrete.

Typical installation of the base for an existing concrete patio or a new pad

After assembling the base (see Steps 2 and 3), position the base assembly on your concrete patio for mounting.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Note - With the lid open the depth of the barbecue is 28 inches, front to back. After positioning, level the base. (See Step "Level the base.")

After leveling, anchor the base to the concrete patio or pad. For anchoring, we recommend use of one of the following methods:

⚠WARNING: Whichever method used, the base must be bolted down (anchored) at ALL four anchoring points prior to barbecue assembly.

Method 1

A strike anchor, a minimum size of 3/8 inch x 3 1/2 inches long with a 3/8 inch flat washer and 3/8 inch nut. Figure 6.

Note - Use a 3/8 inch diameter concrete drill bit for drilling the hole for the strike anchor.

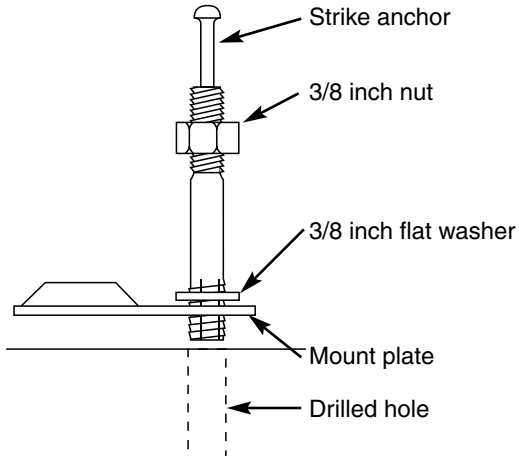


Figure 6

Method 2

A concrete lag bolt, a minimum of 3/8 inch x 2 1/2 inches long with a 3/8 inch diameter long lag shield and a 3/8 inch flat washer. Figure 7.

Note - Use a 5/8 inch concrete drill bit for drilling the hole for the lag shield.

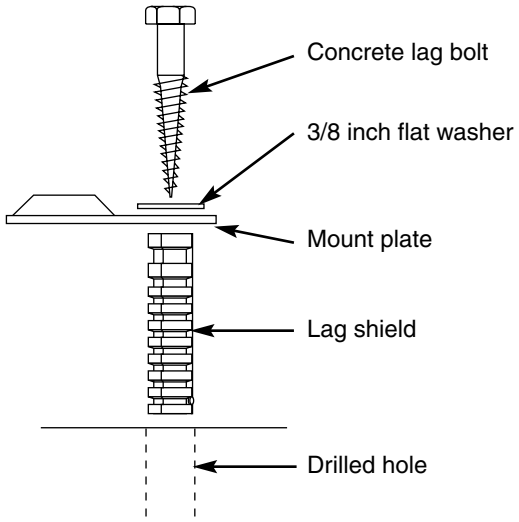


Figure 7

Method 3

A 3/8 inch machine screw anchor, using a 3/8-16 x 1 1/2 inch machine screw and a flat washer. Figure 8.

Note - Use a 3/4 inch diameter concrete drill bit for drilling the hole for the screw base. The machine screw anchor requires a setting tool.

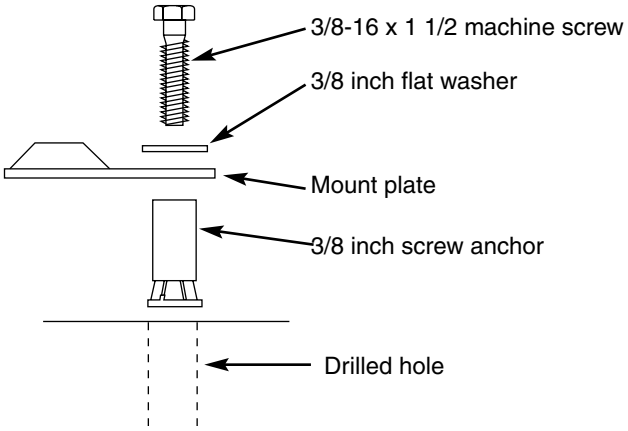


Figure 8

Typical base installation for a wood deck

After assembling the base according to the assembly instructions, position the base assembly on your deck for anchoring.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Note - With the lid open, the depth of the barbecue is 28 inches, front to back. After positioning, level the base. *(See Step "Level the base.")*

After leveling, anchor the base to the deck. We recommend using a minimum of a 3/8 inch x 1 1/2 inch lag bolt with a 3/8 inch flat washer. Figure 9.

Note - Use a 3/16 inch drill bit for drilling a pilot hole for a 3/8 inch lag bolt.

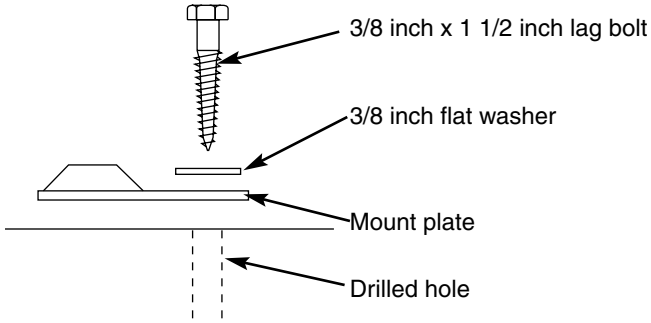


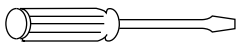
Figure 9

⚠WARNING: The base must be bolted down (anchored) at ALL four anchoring points prior to barbecue assembly.

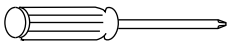
Assembly

Tools needed

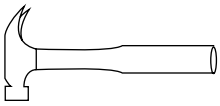
Screwdrivers, regular and



Phillips



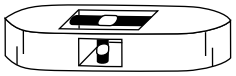
Hammer



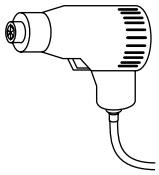
Two 7/16 inch, one 5/8, 11/16, and 3/4 inch open end or two adjustable wrenches

Pliers

Level



Electric drill



Supplies needed

You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

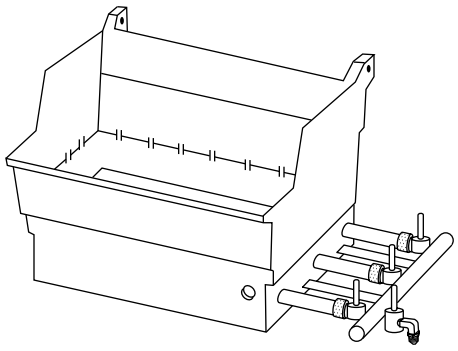
Note - The hardware size of nuts, bolts, and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

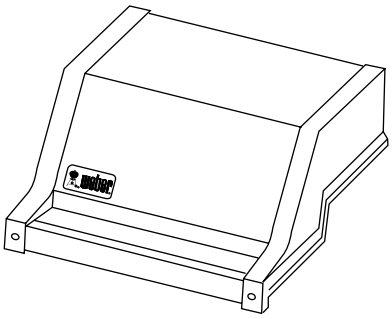
Step 1

Check package contents

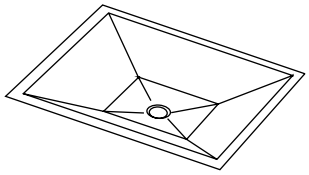
Cooking box (assembly)



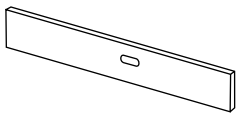
Lid (assembly)



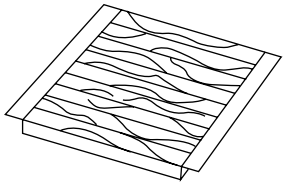
Bottom tray



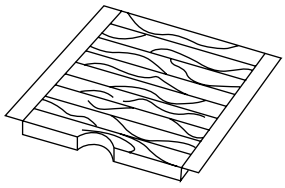
Front panel



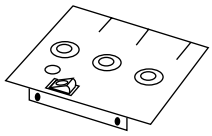
Accessory tray



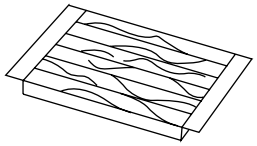
Accessory tray with notch



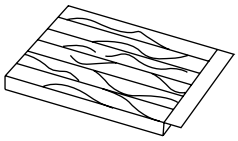
Control panel



Work table

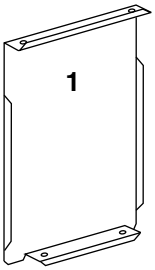


Two swing tables

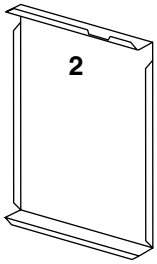


Left end panel (#1)

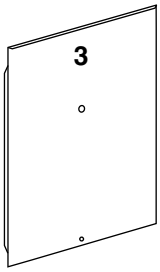
Panels and doors are identified with removable stickers. Please leave on during assembly.



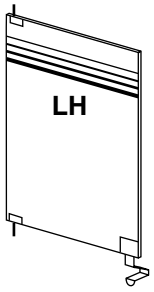
Three back panels (#2)



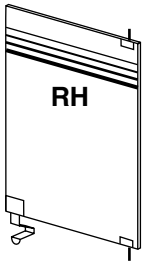
Right end panel (#3)



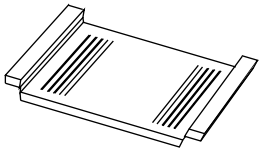
Left hand glass door assembly (LH)



Two right hand glass door assemblies (RH)

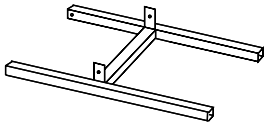


Serving tray

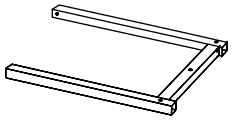


Barbecue gas supply line

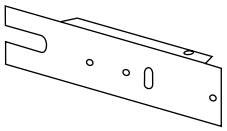
Left frame



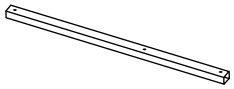
Upright frame



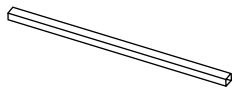
Brace panel



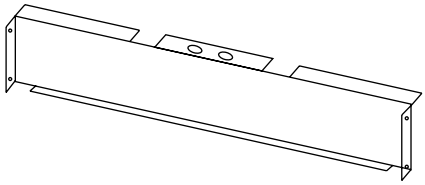
Frame connector with bushings



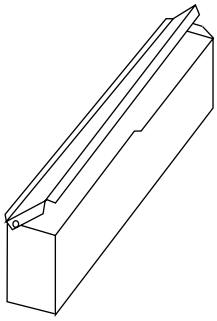
Frame connector



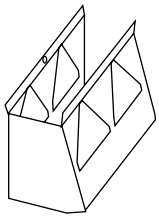
Two front/back base panels



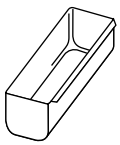
Steam-N-Chips Smoker body



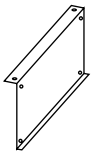
Steam-N-Chips Smoker flue



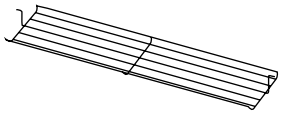
Steam-N-Chips Smoker water pan



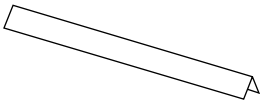
Two left/right base panels



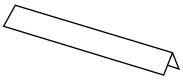
Warm-Up Basket



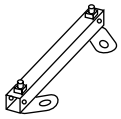
Five long Flavorizer Bars



Seven short Flavorizer Bars

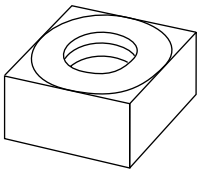


Two cross brace assemblies

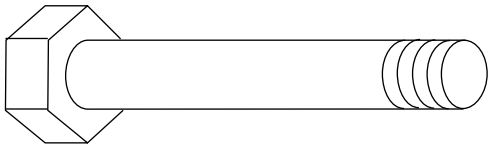


Assemblies consist of:

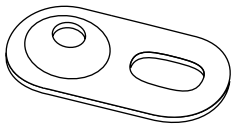
7/16-14 square lock nuts
(actual size)



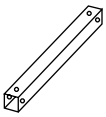
7/16-14 x 2 1/2 inch hex head bolts
(actual size)



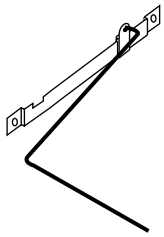
Mount plates



Cross brace

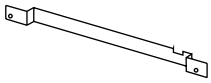


Right hand slide bar assembly

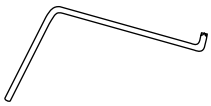


Assembly consists of:

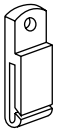
Right hand slide bar



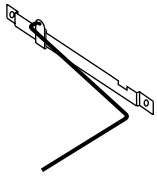
Support rod



Slide

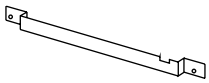


Left hand slide bar assembly

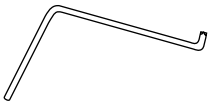


Assembly consists of:

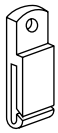
Left hand slide bar



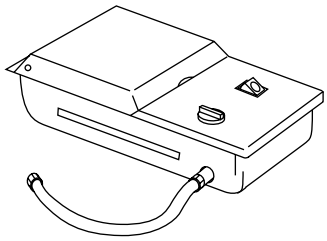
Support rod



Slide

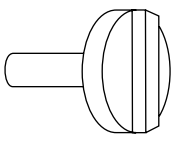


Side burner assembly



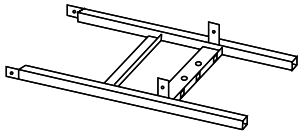
Burner grate

Side burner knob

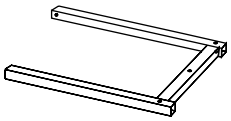


Two side burner locks

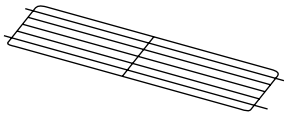
Right frame



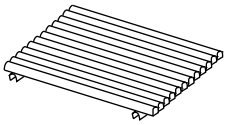
Upright frame



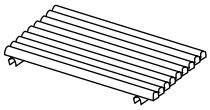
Warming rack



Cooking grate

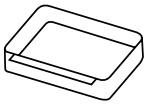


Narrow cooking grate

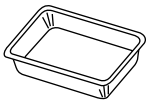


Catch pan holder

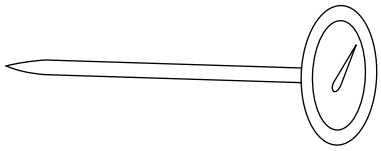
Catch pan



Two drip pans

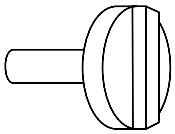


Thermometer

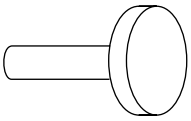


Check contents of hardware packs

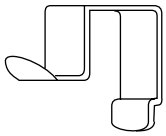
Three burner control knobs



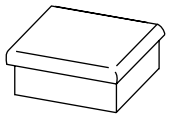
FlameCheck Button



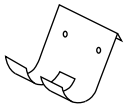
Three tool holders



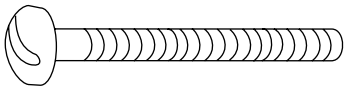
Eight tubing plugs
(two are spares)



Manifold bracket

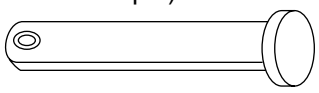


Four 10-24 x 1 3/4 inch machine screws
(actual size)

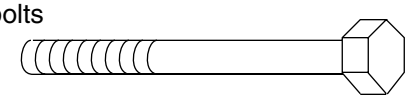


Four 10-24 hex nuts
(actual size)

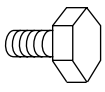
Two hinge pins
(hardware size: 1/4 x 1 1/2 inch clevis pin)
(actual size)



Five 1/4-20 x 2 inch bolts
(actual size)



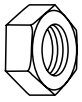
Eleven 1/4-20 x 1/2 inch bolts
(actual size)



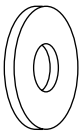
1/4-20 wing nut
(actual size)

1/4-20 keps nut

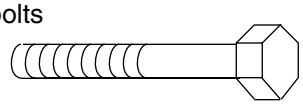
Thirteen 1/4-20 hex nuts
(actual size)



Forty two nylon washers
(actual size)

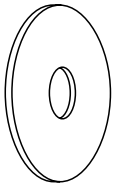


Nine 1/4-20 x 1 1/2 inch bolts
(actual size)

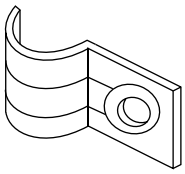


Two hair pin cotters
(actual size)

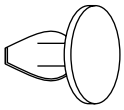
Four 1/4 inch fender washers
(actual size)



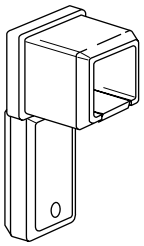
Gas line bracket



Four plastic buttons



Two swing table end brackets



Step 2

Assemble base

You will need: left/right base panels, front/back base panels, four 1/4-20 x 1/2 inch bolts, eight nylon washers and four 1/4-20 hex nuts.

Position a left/right base panel with a front/back base panel (flanges down) with left/right base panel on the outside. Align the bottom holes. Slip a washer on a 1/4-20 x 1/2 inch bolt, insert the bolt (head on the outside) through the bottom hole of both panels. Add a washer and nut and finger tighten. Figure 1. Add the second front/back base panel using the same procedure.

Then add the second left/right base panel to the front/back panels, using the same procedure.

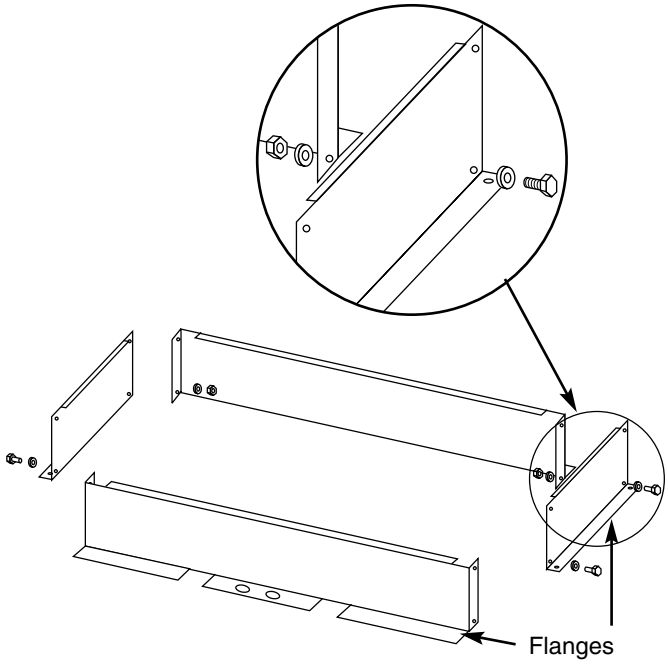


Figure 1

Step 3

Finish base assembly

You will need: partial base assembly, two cross brace assemblies, four 1/4-20 x 1 1/2 inch bolts, four nylon washers, four 1/4 inch fender washers, four 1/4-20 hex nuts and two 7/16 inch wrenches.

Hold one cross brace assembly inside the partially assembled base.

Note - The mounting plate should be above the base and be able to rotate a full 360 degrees.

Slip a nylon washer on a 1/4-20 x 1 1/2 inch bolt. Insert the bolt through the base and the cross brace assembly. (Head on the outside.) Figure 2. Add the 1/4 inch fender washer and 1/4-20 hex nut and tighten using the 7/16 inch wrenches. Use one wrench to hold the head of the bolt and the other wrench to tighten the nut. Repeat the procedure to install the second cross brace assembly. Tighten the lower base bolts using the same tightening procedure.

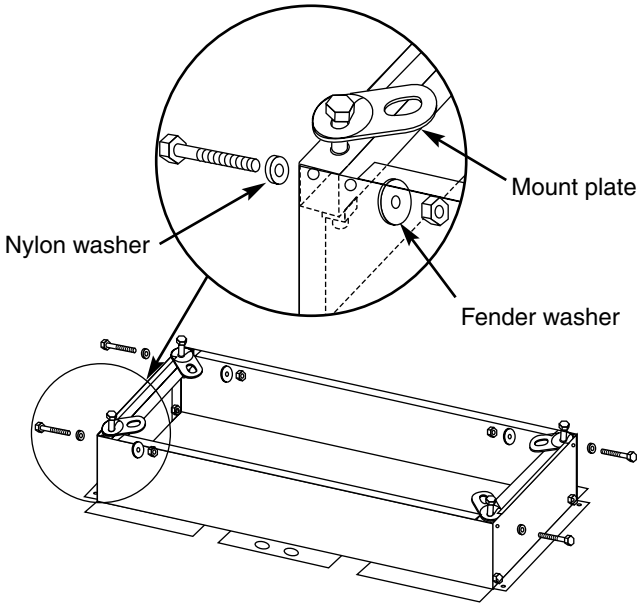


Figure 2

Step 4

Level the base

You will need: base assembly, level, 5/8 inch and 3/4 inch wrenches.

Using the 3/4 inch wrench, loosen the locking nuts (square nuts). Figure 3.

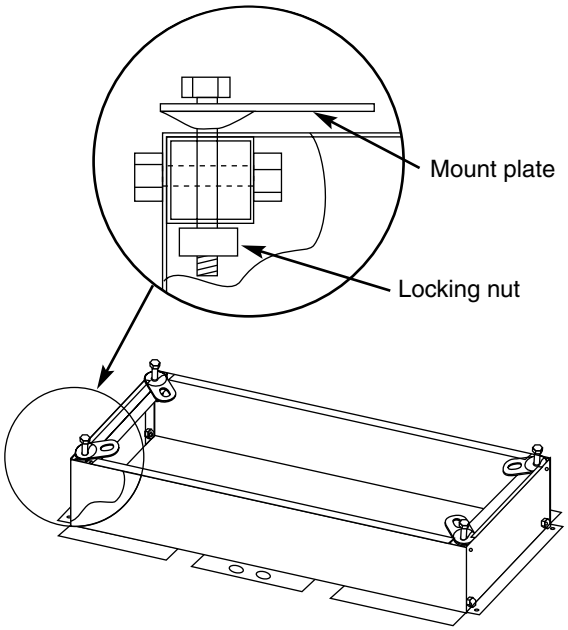


Figure 3

Turn the base assembly over or right side up. (Flanges are now up.)

Set the base in position on your deck, concrete pad, or patio for anchoring. To level, set a level on the top flange of a front/back base panel. Hold the mounting plate up and use a 5/8 inch wrench to turn the hex head of the leveling bolts until level. Figure 4.

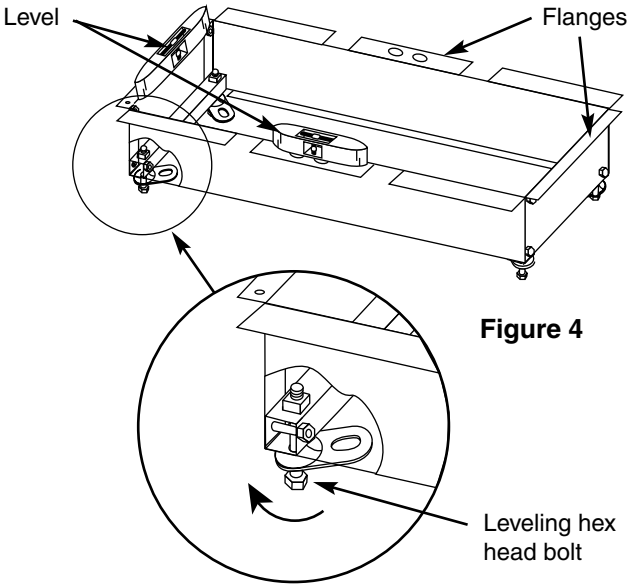


Figure 4

Repeat procedure on the remaining three sides of the base until the base is level. Turn the mounting plates to approximately 20 degrees. Figure 5. Using the 3/4 inch wrench, tighten the locking nut (square nut).

You are now ready to anchor the base. (See the various typical mounting methods in the front section of this manual.)

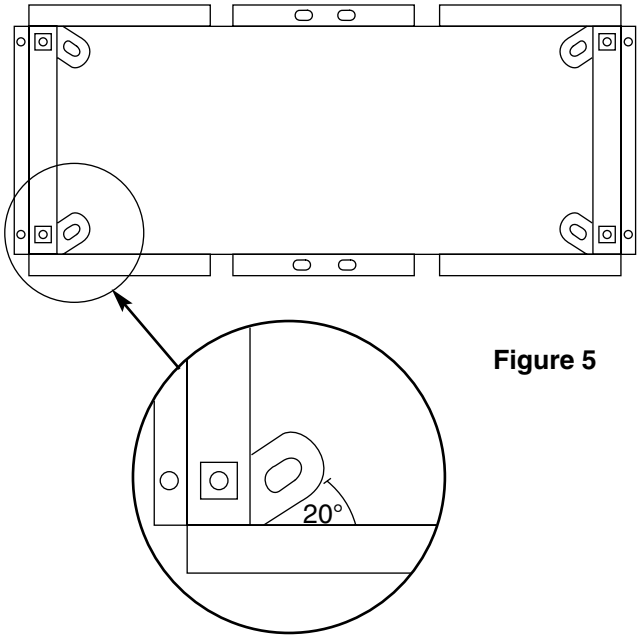


Figure 5

Step 5

Assemble the frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch wrench.

Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 6.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 6 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 6 (b).

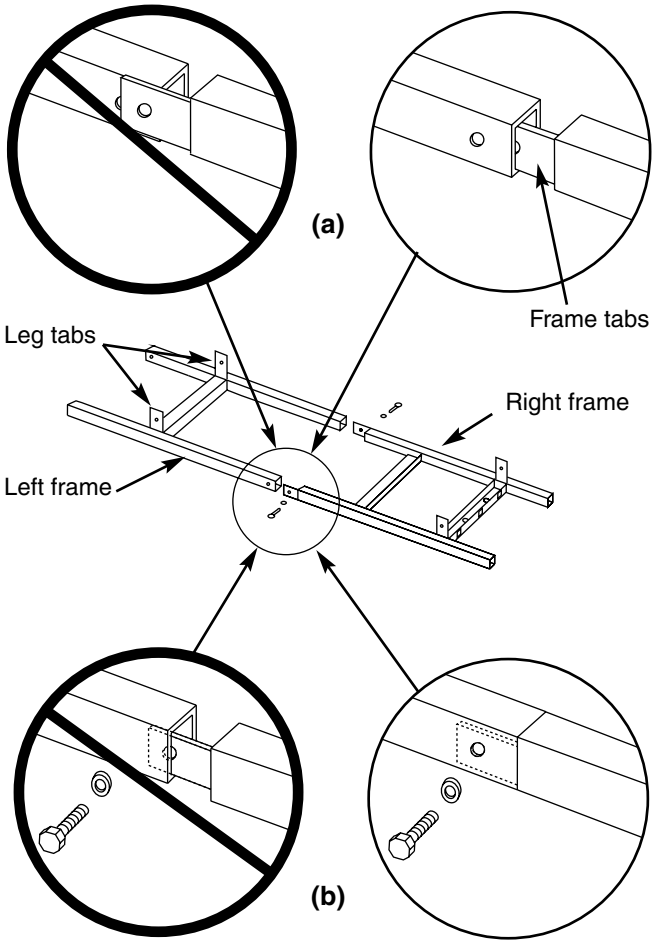


Figure 6

Step 6

Continue frame assembly

You will need: frame assembly, two upright frames, front panel, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch wrench.

Assemble one upright frame onto the leg tabs of the right frame, and the second upright frame onto the leg tabs of the left frame. The tabs must be on the **inside** of the frames when the joints are closed. Add front panel with the large hole down and to your right. Add front panel with the hole down and to your right. Add washers and bolts to the left frame/upright frame joint. Tighten. Add washers and bolts to the right frame/ upright frame joint. Only start these bolts.

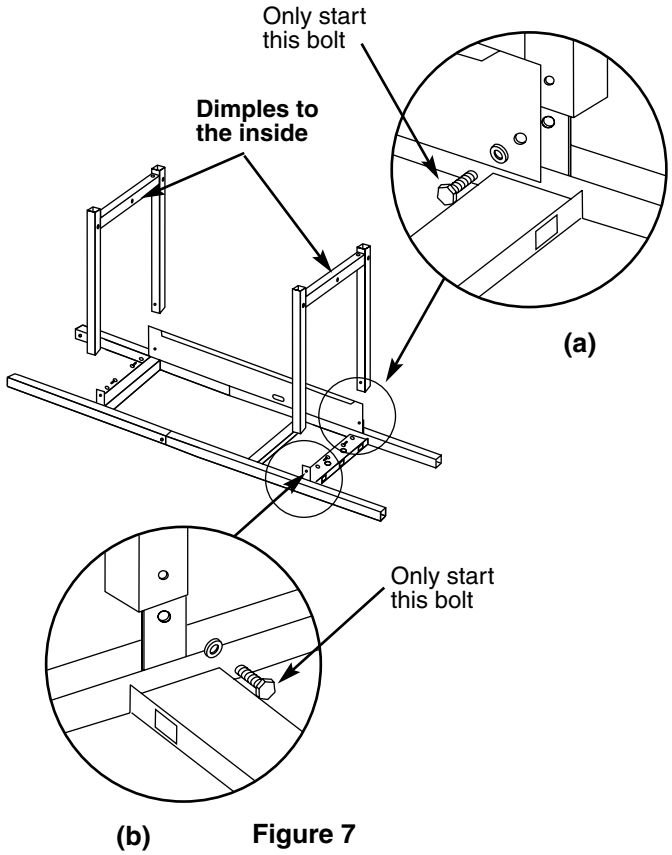


Figure 7

Step 7

Complete frame assembly

You will need: partial frame assembly, one frame connector with bushings, one frame connector without bushings, four 1/4-20 x 2 inch bolts, four nylon washers and a 7/16 inch wrench.

Hold the frame connector with the bushings between the two upright frames above the front panel. Turn it so the bushings are facing down. Add a nylon washer to the bolt, put the bolts through the frame and screw into the frame connector. Tighten.

The second frame connector has no bushings. Hold it in place between the two upright frames. Add a nylon washer to the bolt, put the bolts through the frame and screw into the frame connector. Tighten. Figure 8.

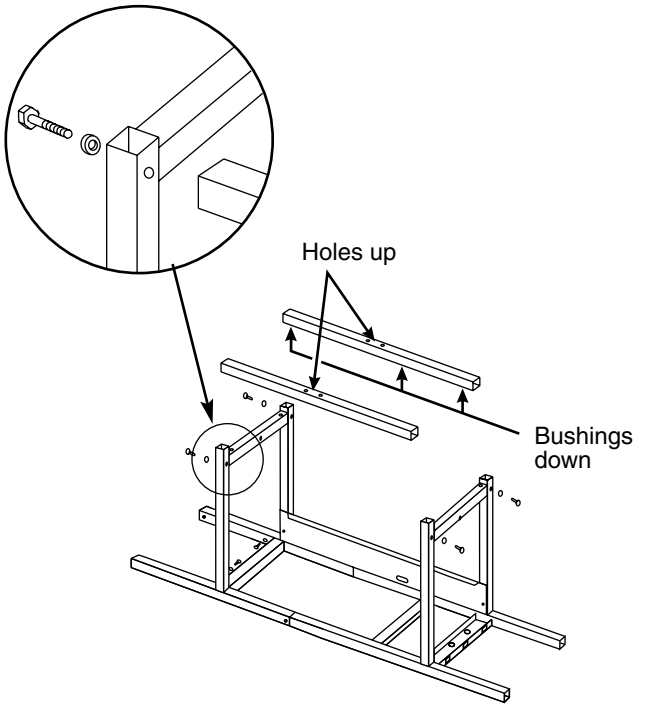


Figure 8

Step 8

Insert bottom tubing plugs

You will need: frame assembly, four tubing plugs and a hammer.

Insert the tubing plugs into the ends of the two upright frames. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 9.

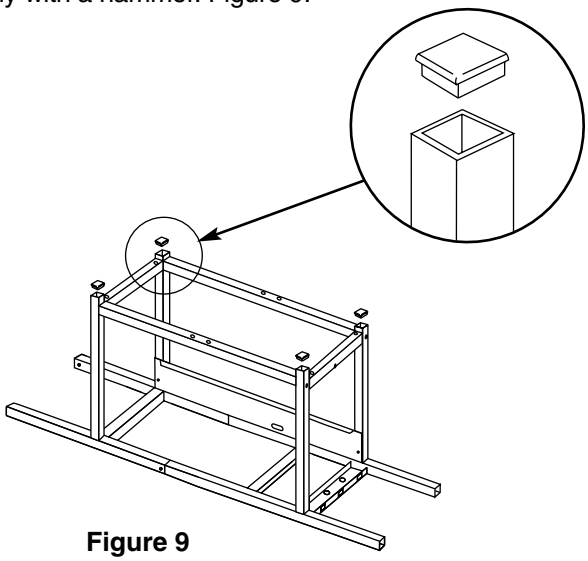


Figure 9

Step 9

Check the frame assembly

To avoid having to disassemble your Weber Gas Barbecue in a later step, check the positioning of both frame connectors before continuing with the assembly.

Turn the frame assembly over. The bushings in the front frame connector should correspond with Figure 10.

The back frame connector has two 1/4 inch diameter holes in the middle. These holes should be facing down. Figure 10.

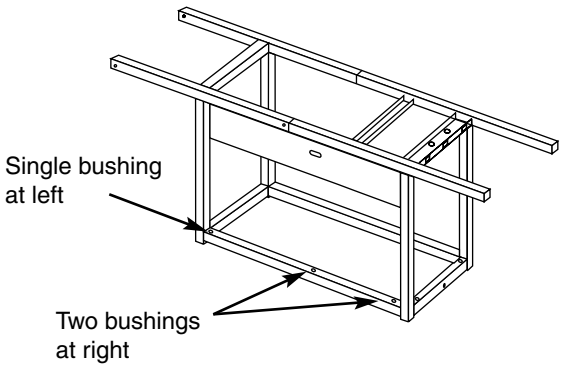


Figure 10

Step 10

Secure frame assembly to anchored base

You will need: completed frame assembly, four 1/4-20 x 1 1/2 inch bolts, eight nylon washers, four 1/4-20 hex nuts, four plastic buttons and a 7/16 inch wrench.

⚠CAUTION: The base must be anchored at all four anchor points prior to mounting the frame to the base. See base installation instructions.

Set the assembled frame onto the base. Align the holes of the frame assembly with the holes in the base. Slip a washer on a 1/4-20 x 1 1/2 inch bolt. Insert the bolt through the frame and the base assembly, add a washer and a 1/4-20 hex nut. Figure 11 (a). Install the remaining bolts. Tighten using a 7/16 inch wrench.

Align the holes in the flanges of the base assembly with the front and back frame connector holes. Push in the four plastic buttons. Figure 11 (b).

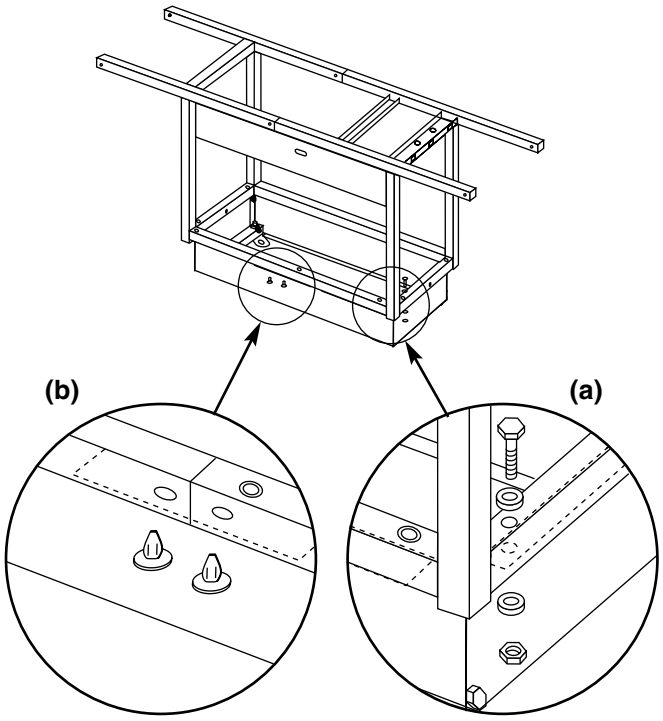


Figure 11

Step 11

Install left end panel

You will need: frame assembly and left end panel (Number 1).

Place the bottom of the left end panel on the upright frame lower cross piece. Set the end panel upright in place. Figure 12.

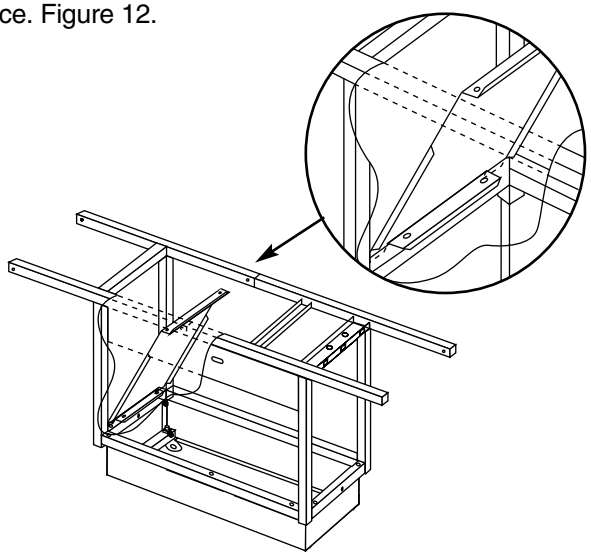


Figure 12

Step 12

Install three back panels

You will need: frame assembly and the three back panels (Number 2).

Place the bottom of one back panel on the back frame connector, notches to the top. Set in place to the far right, butting up against the right upright frame. Figure 13.

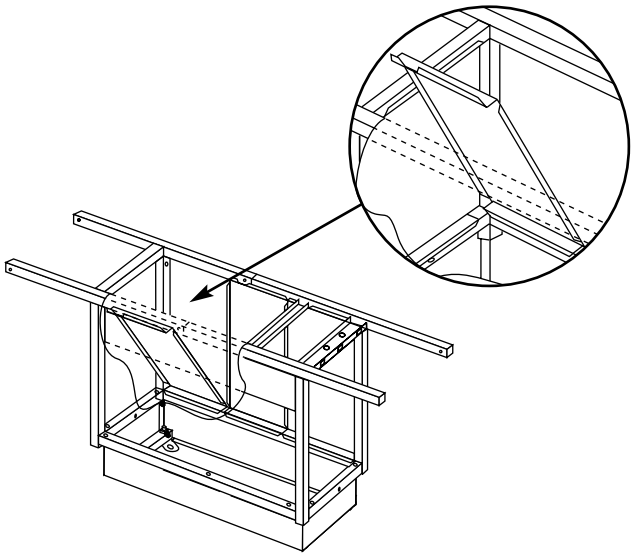


Figure 13

Repeat the procedure with the other two back panels. When in place they should be flush with each other. Figure 14.

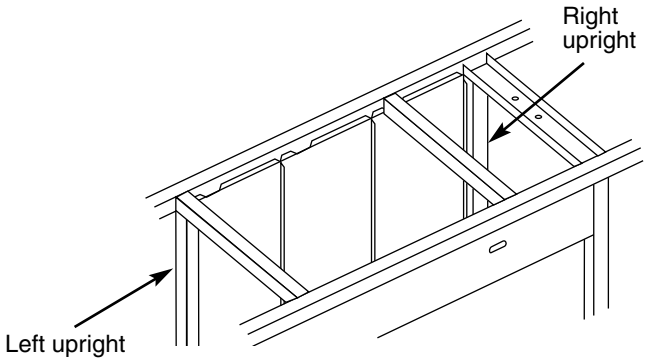


Figure 14

Step 13

Install bottom accessory trays

You will need: two accessory trays.

Set the accessory tray without the “notched” board between the two frame connectors. Set the accessory tray with the notched board halfway in place to hold the back panels in position. Figure 15.

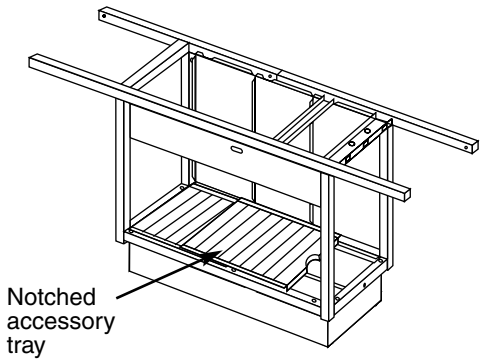


Figure 15

Step 14

Install side burner locks

You will need: frame assembly, two side burner locks and a 7/16 inch wrench.

Loosen the right rear 1/4 x 20 bolt. Install the side burner lock. The “U” shape cut out of the lock slips down over the bolt. Tighten with a wrench. Figure 16 (a).

Loosen the right front 1/4 x 20 bolt. The side burner lock fits between the front panel and the frame.
The “U” shape cut out slips up over the bolt.
Tighten with a wrench. Figure 16 (b).

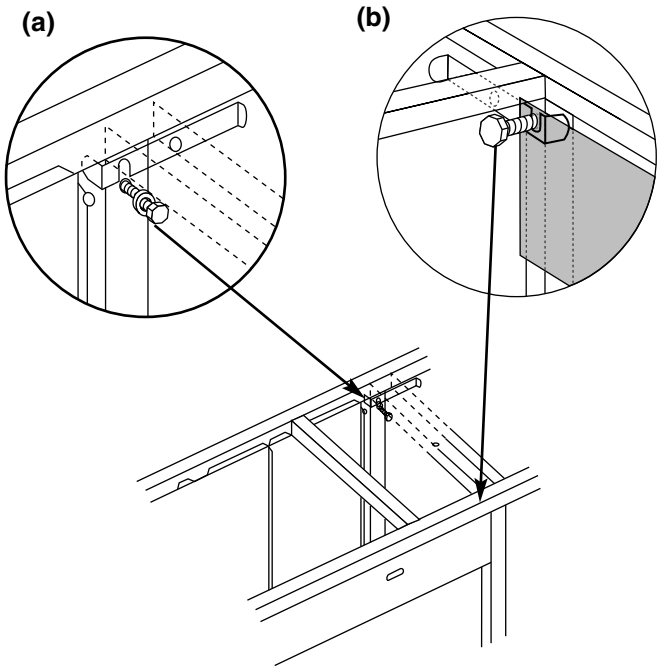


Figure 16

Step 15

Add cooking box

You will need: frame assembly, cooking box assembly, 1/4-20 x 2 inch bolt, nylon washer, 1/4-20 keps nut, pliers and a 7/16 inch wrench.

Set the cooking box into the frame so the burner tubes are under the frame brace. Figure 17.

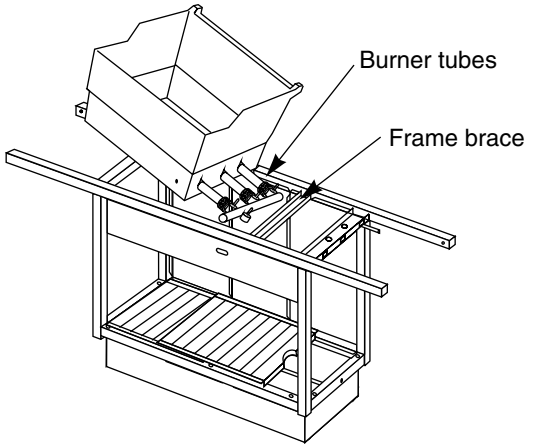


Figure 17

Slide the cooking box to the left within the frame. Put the washer on the bolt. Insert the bolt through the cooking box and frame with the head of the bolt outside the box. Figure 18. Add the keps nut. Tighten by holding the bolt with pliers while you tighten the nut with the 7/16 inch wrench.

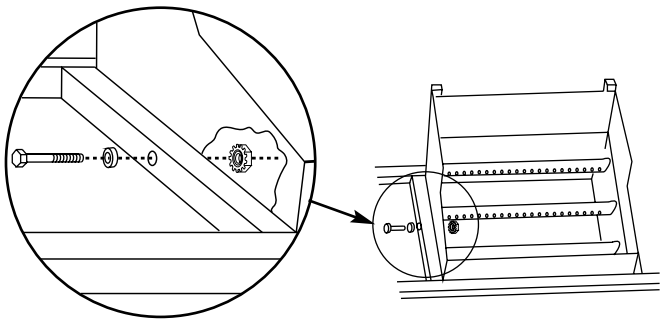


Figure 18

Your Weber Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

a) Do the valves fit into the ends of the burners? Figure 19 (a).

b) Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 19 (b).

c) Are the wing nuts under the burner assembly hand tight? Do not tighten with pliers. Figure 19 (c).

If you answered YES to a, b and c, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact Weber-Stephen Customer Service. Do not use your barbecue.

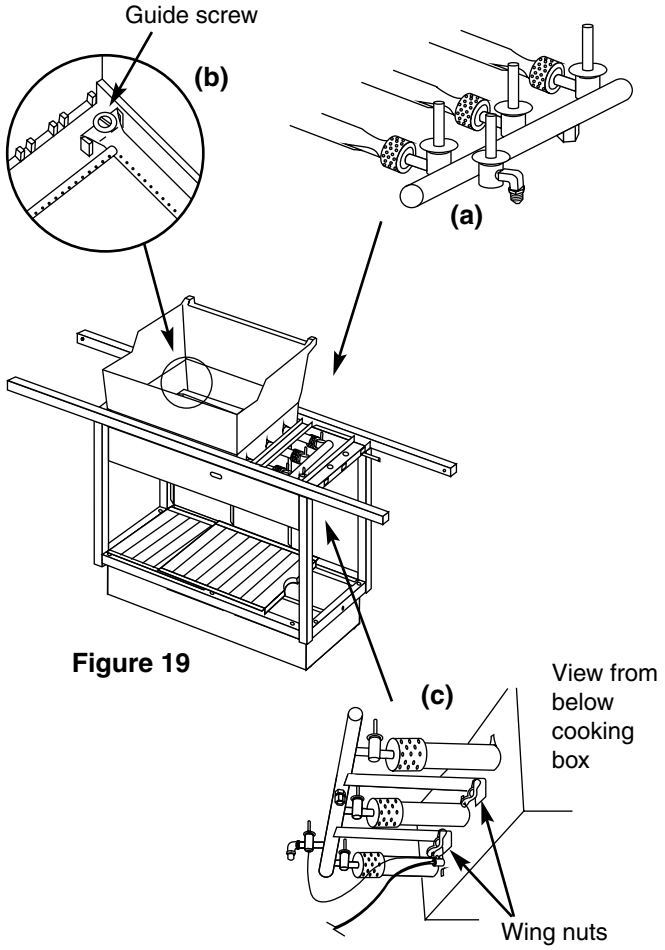


Figure 19

Step 16

Install side burner

You will need: side burner assembly, 5/8 inch, 11/16 inch and 3/4 inch or two adjustable wrenches.

⚠WARNING: No sealant is required on the side burner fitting. Do not use pipe dope, tape or any other type of sealant on the fitting or hose.

Use an 11/16 inch wrench to remove the protective brass cap from the side burner fitting on the manifold. Figure 20 (a).

⚠CAUTION: When removing the cap use a 5/8 inch wrench to "hold" the side burner fitting to keep it from becoming loose. If the side burner fitting should loosen, tighten before attaching the side burner hose.

Slide the side burner assembly into the open end of the right frame. Route the side burner hose so that it parallels the front of the barbecue. Loop the hose so that it is in front of the barbecue gas supply line, and reaches the side burner fitting without strain. Attach hose and tighten using a 3/4 inch wrench. Figure 20 (b). Install burner grate. Check to be sure the side burner valve is OFF. Push the side burner control knob down and turn clockwise.

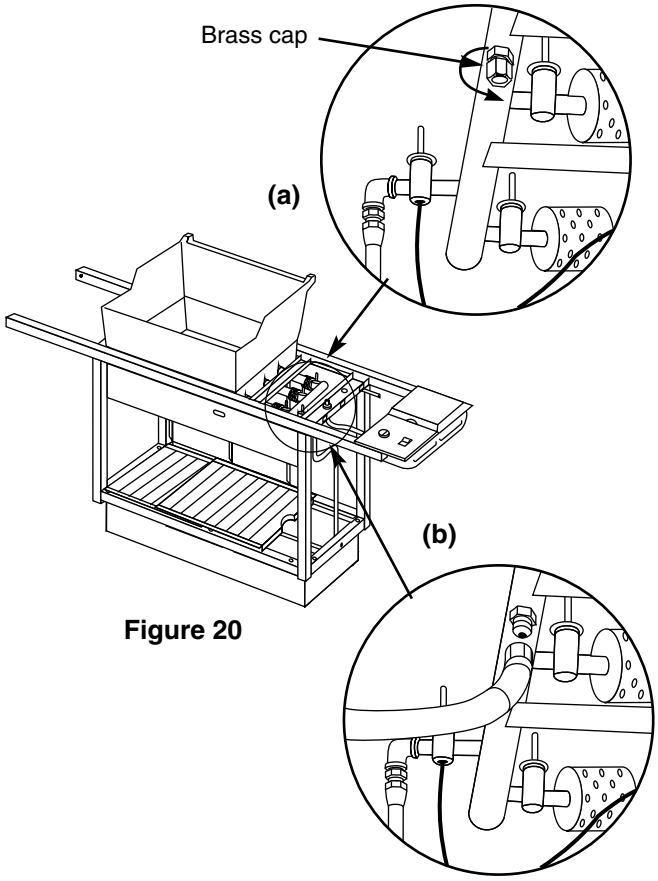


Figure 20

Step 17

Install manifold bracket

You will need: manifold bracket.

Hook the bracket onto the manifold at the center burner valve. Figure 21. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit and hook onto the frame brace. Figure 21 (a).

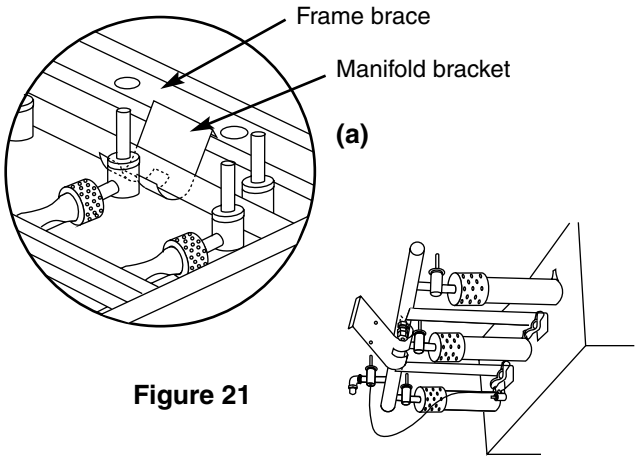


Figure 21

Step 18

Connect barbecue gas supply line to the natural gas supply

Note - We recommend that the connection between the barbecue gas supply line and the natural gas supply be flare to flare. A 3/8-inch flare fitting has been included with the barbecue gas supply line of your Perma-Mount Gas Barbecue. The fitting is loosely connected for shipping and should be removed before installation.

You will need: barbecue gas supply line, 3/8 inch flare fitting, 3/4 inch and 11/16 inch wrenches.

⚠WARNING: This barbecue is <u>NOT</u> portable. It must be bolted down at all times when it is connected to a natural gas supply.

Unscrew the 3/8 inch flare fitting from the barbecue gas supply line. Screw the pipe fitting end of the 3/8 inch flare fitting into the natural gas supply pipe. Tighten with an 11/16 inch wrench. Figure 22 (a).

Attach the flare nut on the barbecue gas supply line to the flare fitting end of the 3/8 inch flare fitting. Tighten with a 3/4 inch wrench. Figure 22 (a).

Attach the flare nut at the other end of the barbecue gas supply line to the manifold fitting. Finger tighten only. Hold the supply line against the upright frame crosspiece and tighten the fitting at the manifold using the 3/4 inch wrench. Figure 22 (b).

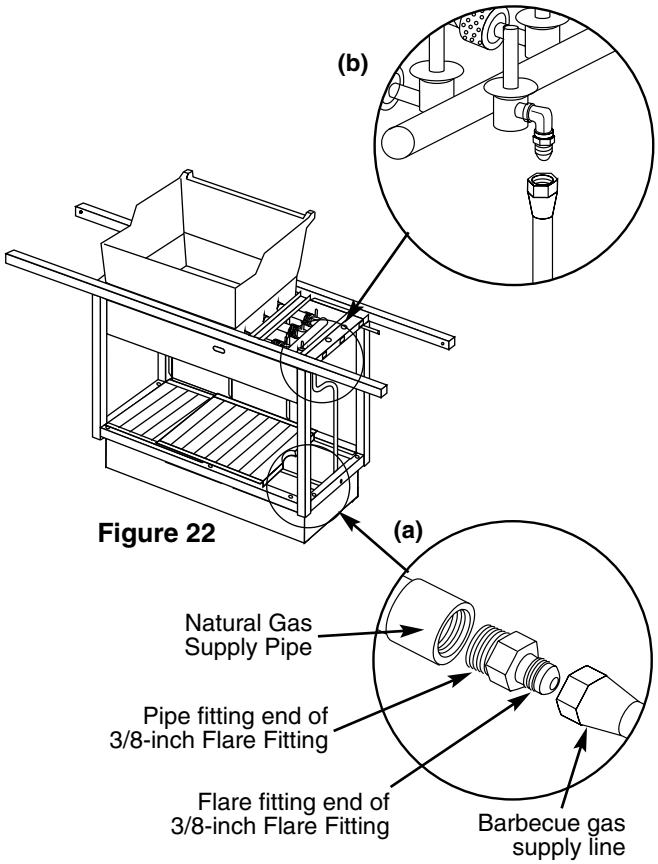

(b)
(a)
Natural Gas Supply Pipe
Pipe fitting end of 3/8-inch Flare Fitting
Flare fitting end of 3/8-inch Flare Fitting
Barbecue gas supply line

Figure 22

Step 19

Check that all burner valves are off

You will need: one burner control knob.

(Valves are shipped in the OFF position, but you should check to be sure.) Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn they are off, proceed to the next show. Figure 23.

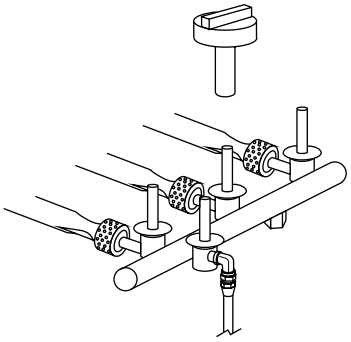


Figure 23

Step 20

Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut is on the igniter.

Insert the top of the igniter up through the large part of the key hole in the frame brace. Loosen the igniter lock nut and slide the igniter into the small part of the keyhole. Tighten the igniter lock nut. Figure 24.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

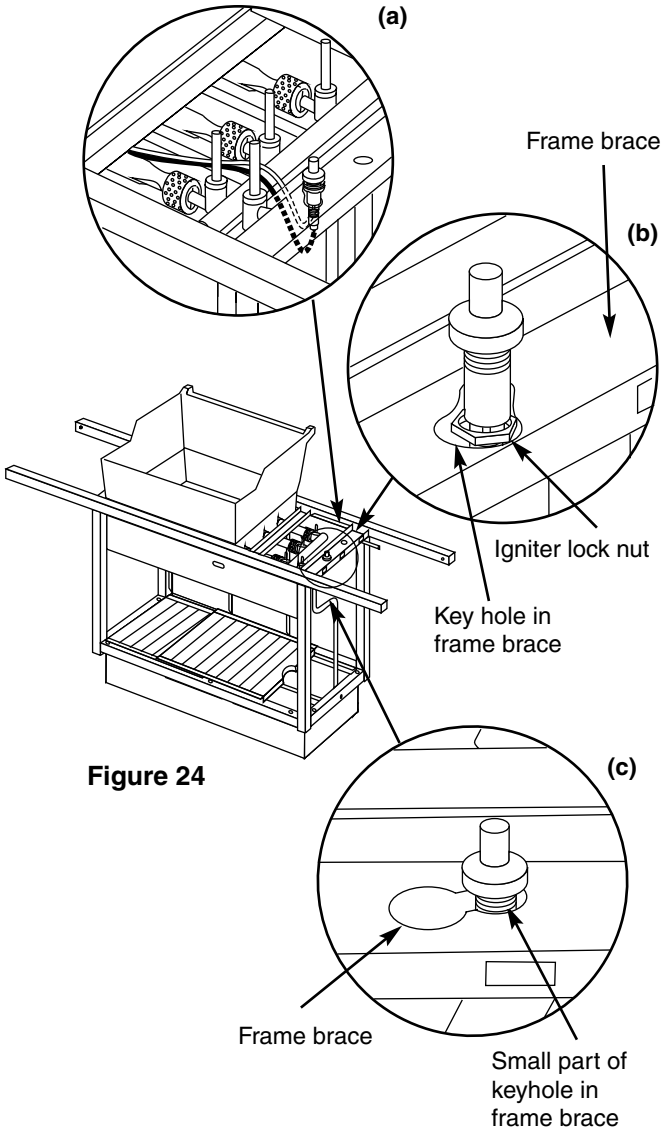


Figure 24

Step 21

Purge air from gas lines

You will need: one burner control knob and FlameCheck button.

⚠ DANGER ⚠

Be sure there are no sparks or open flames in the area while purging. This can cause fire, explosion or serious bodily injury.

It is necessary to bleed the air out of newly installed gas lines. Turn gas supply ON at the source. Put on the FlameCheck button and the front burner control knob. Push the front burner control knob down and turn to HI. Push FlameCheck button down and hold down to bleed the air from lines. When you start to smell gas, release FlameCheck button and turn front burner control knob to OFF. Figure 25.

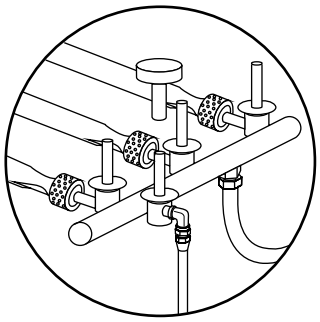


Figure 25

Step 22

Check for gas leaks

⚠ DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck all fittings for leaks before using your Weber Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.

⚠WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

You will need: soap and water solution and a rag or brush to apply it.

Make sure side burner is OFF. Remove valve control knob and screws. Remove porcelain top.

Put the FlameCheck button on the FlameCheck valve.

To perform leak checks: Turn ON gas supply.

When checking for gas leaks, push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hoses and manifold. Figure 26.

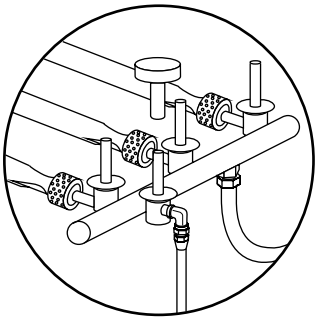


Figure 26

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Check:

a) Barbecue gas supply line to FlameCheck valve connection. Figure 27 (a).

b) Manifold to side burner hose connection. Figure 27 (b).

c) Barbecue gas supply line to natural gas supply connection. Figure 27 (c).

⚠WARNING: If there is a leak at connections a, b or c, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

d) Valves to manifold connections. Figure 27 (d).

e) Side burner hose to side burner connection. Figure 27 (e).

⚠WARNING: If there is a leak at connections d or e, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

When leak checks are complete, turn gas supply OFF and rinse connections with water.

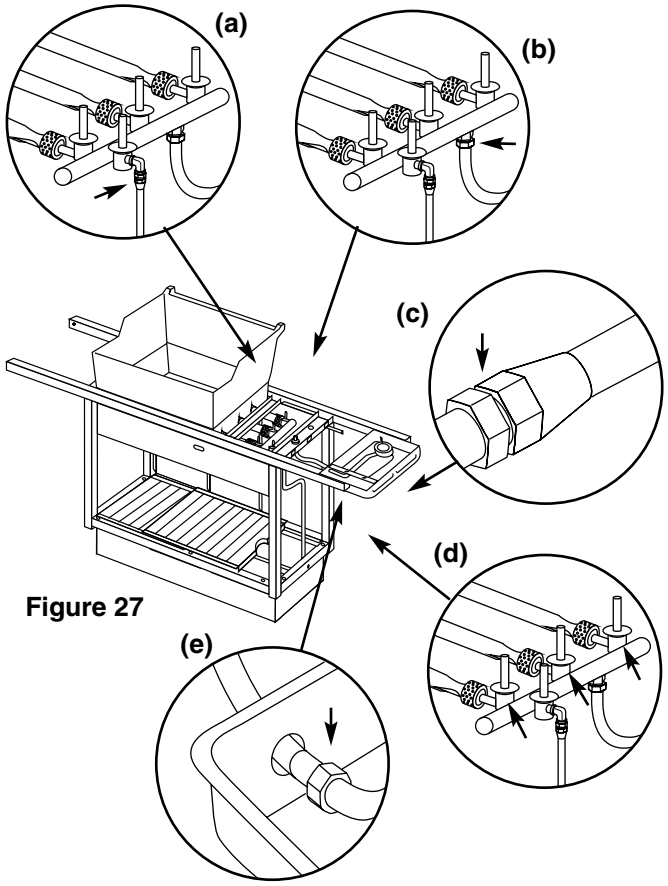


Figure 27

Step 23

Install brace panel and right end panel

You will need: brace panel, right end panel, 1/4-20 x 1 1/2 inch bolt, 1/4-20 hex nut, 1/4-20 x 1/2 inch bolt, 1/4-20 wing nut, three nylon washers, gas line bracket and a 7/16 inch wrench.

Position the right end panel with the flange at the top facing away from the barbecue, and the bottom flange toward the barbecue.

Place a nylon washer on the 1/4-20 x 1/2 inch bolt. Insert the bolt through the top of the right end panel and the brace panel. Put on nylon washer, then wing nut and tighten. Figure 28.

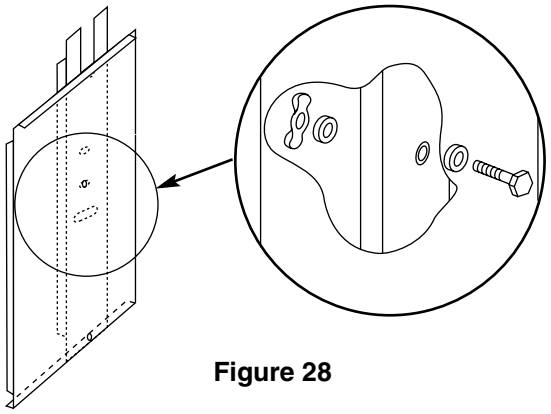


Figure 28

Slide the side burner back. Insert the tabs of the brace panel into the slots in the frame brace. (Make sure that the side burner hose is to the front of the barbecue.) Figure 29. Slide up until the notch in the bottom of the brace panel fits over the cross brace.

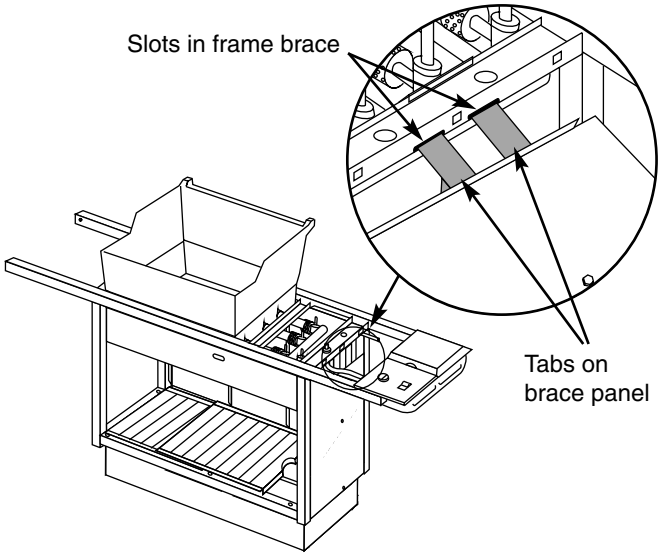


Figure 29

Put a nylon washer on a 1/4-20 x 1 1/2 inch bolt, and insert through the brace and end panel assembly and the frame brace. Add the gas line bracket and hex nut. Tighten with the 7/16 inch wrench. Figure 30. The side burner hose should be at the top front of the right end panel.

Note - The bracket holds the barbecue gas supply line to the frame assembly.

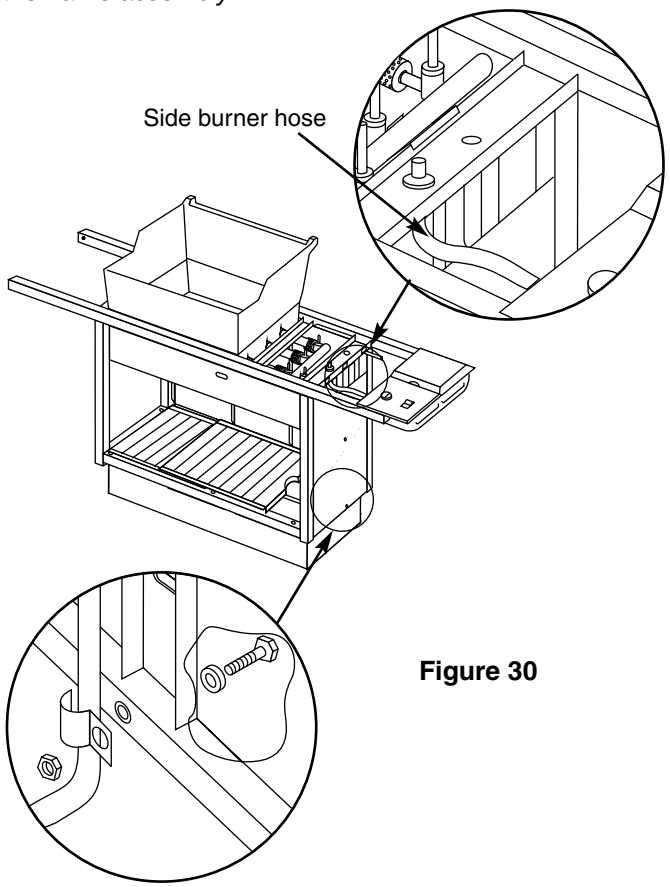


Figure 30

Step 24

Set notched accessory tray in place

Move the accessory tray to the right, in place between the frame connectors with the notched board toward the barbecue gas supply line. Figure 31.

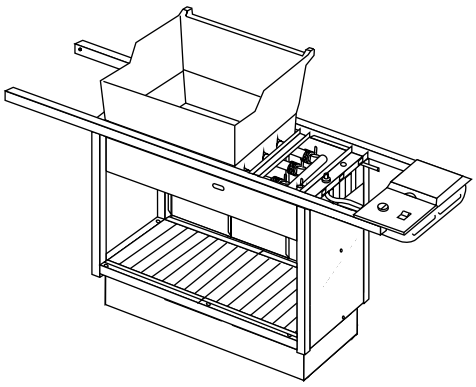


Figure 31

Step 25

Insert Flavorizer Bars and Steam-N-Chips Smoker

You will need: five long Flavorizer Bars, seven short Flavorizer Bars, Steam-N-Chips Smoker body and flue.

Place the three long Flavorizer Bars in the rear of the cooking box. Insert the remaining two bars through the Steam-N-Chips Smoker flue and set into place in the cooking box. Figure 32.

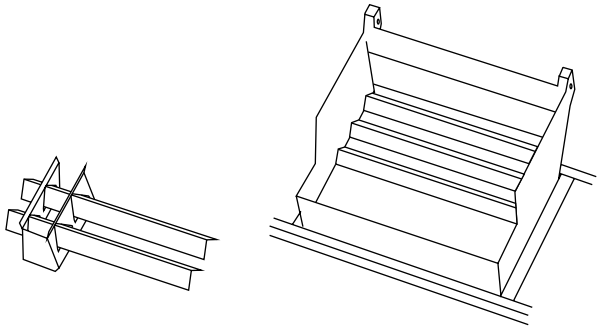


Figure 32

Place the short Flavorizer Bars in place in the upper positions in the cooking box. Set the Steam-N-Chips Smoker body on the flue and across the long Flavorizer Bars. Figure 33.

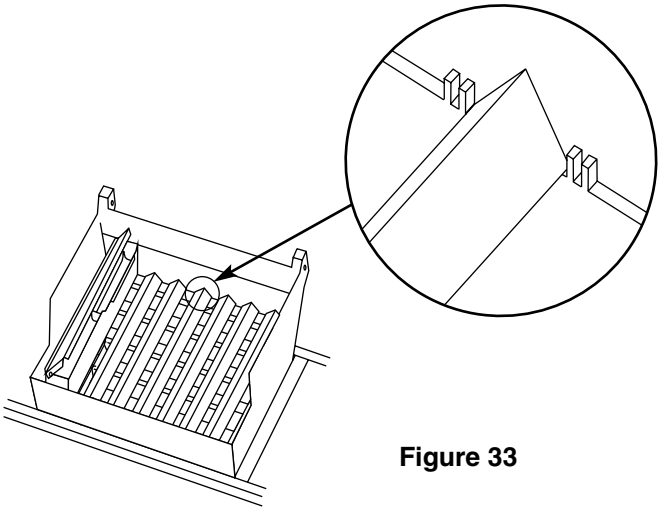


Figure 33

Step 26

Install cooking grates

You will need: two cooking grates.

The open "U" of the cooking grates goes down. The wide cooking grate goes to the right, narrow grate goes to the left side of the cooking box. Set the cooking grates onto the ledges in the cooking box. Figure 34.

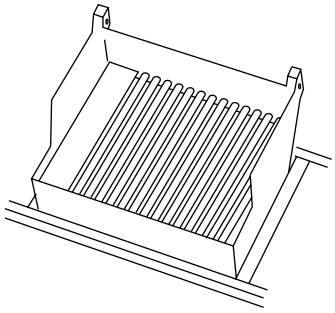


Figure 34

Step 27

Install left hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **left hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 35 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 35 (b). The rod should swing freely inside the locking tab. Figure 35 (c).

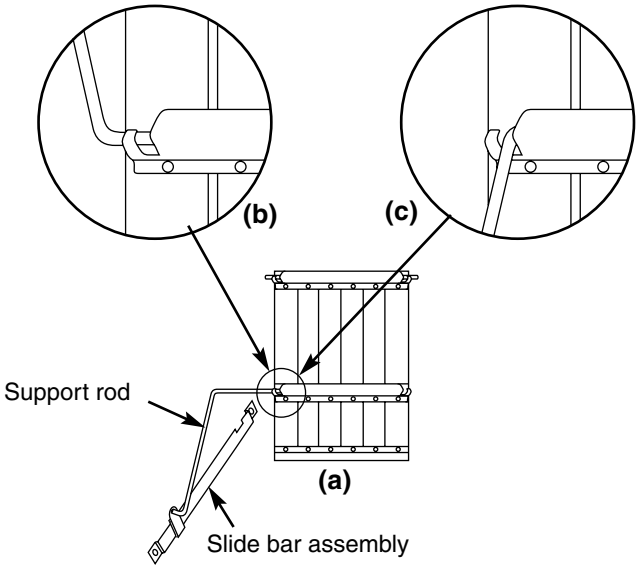


Figure 35

Insert one end of the hinge rod into the hole in the frame. Figure 36 (a).

Insert the other end into the hole in the swing table end bracket. Figure 36 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 36 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.

⚠WARNING: The load limit for the swing table is 30 pounds.

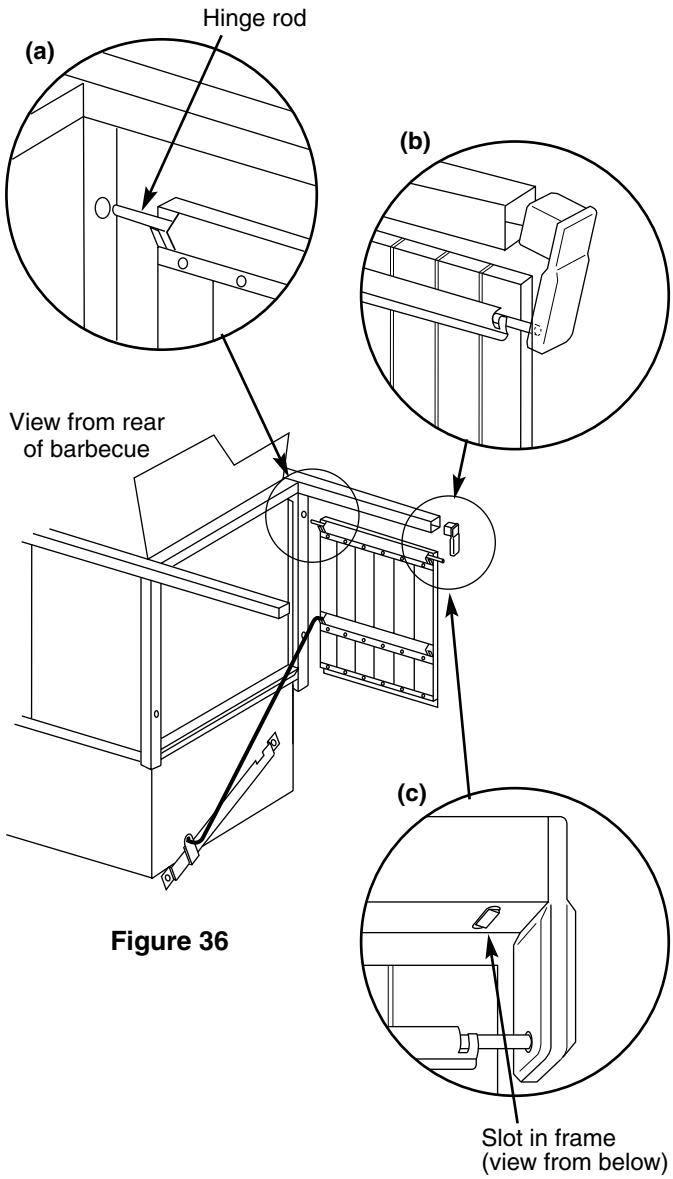


Figure 36

Position slide bar assembly on the outside of the caster frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 37.

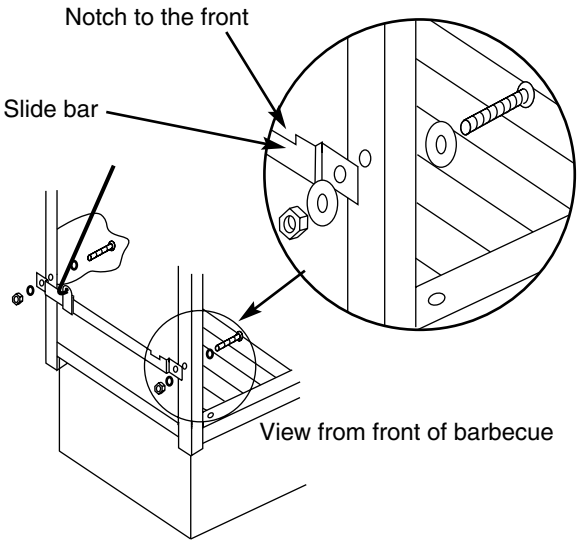


Figure 37

To lower table: Pull support rod up to disengage slide lock, and lower table. To raise table, lift table up and engage slide in locked position. Figure 38.

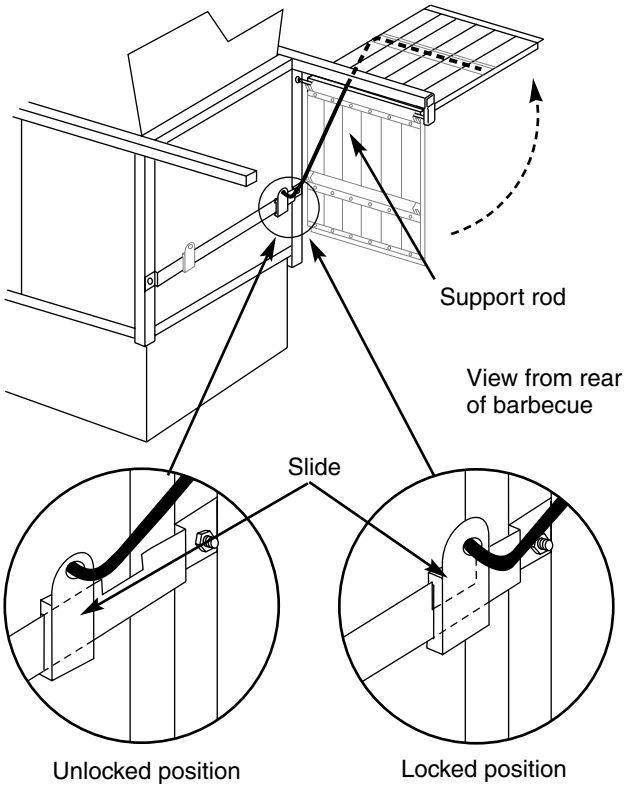


Figure 38

Step 28

Install right hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **right hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 39 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 39 (b). The rod should swing freely inside the locking tab. Figure 39 (c).

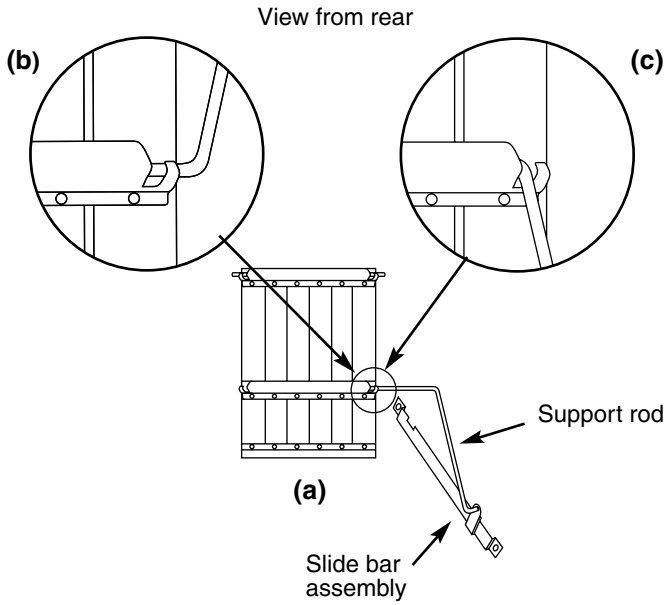


Figure 39

Insert one end of the hinge rod into the hole in the frame. Figure 40 (a).

Insert the other end into the hole in the swing table end bracket. Figure 40 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 40 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.

⚠WARNING: The load limit for the swing table is 30 pounds.

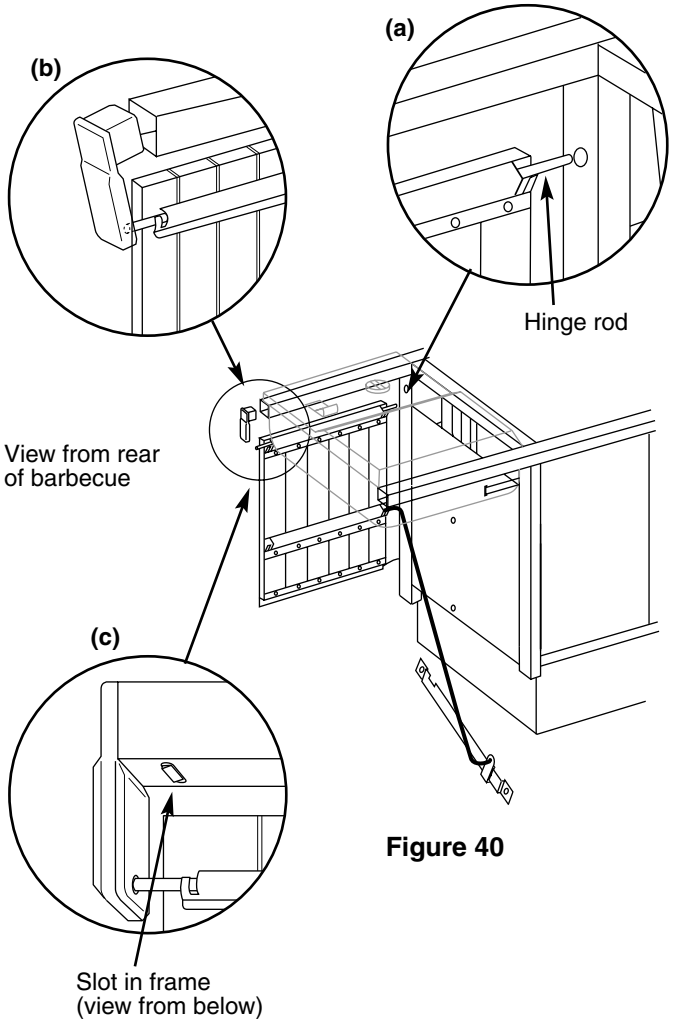


Figure 40

Position slide bar assembly on the outside of the wheel frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 41.

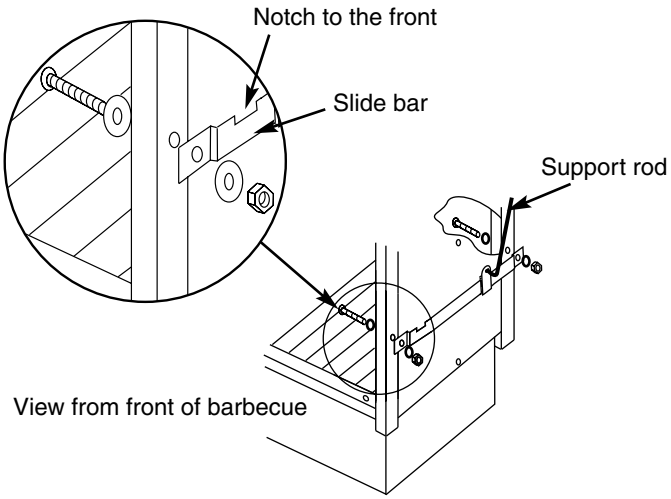


Figure 41

To lower table: Pull support rod up to disengage slide lock and lower table. To raise table, lift table up and engage slide in locked position. Figure 42.

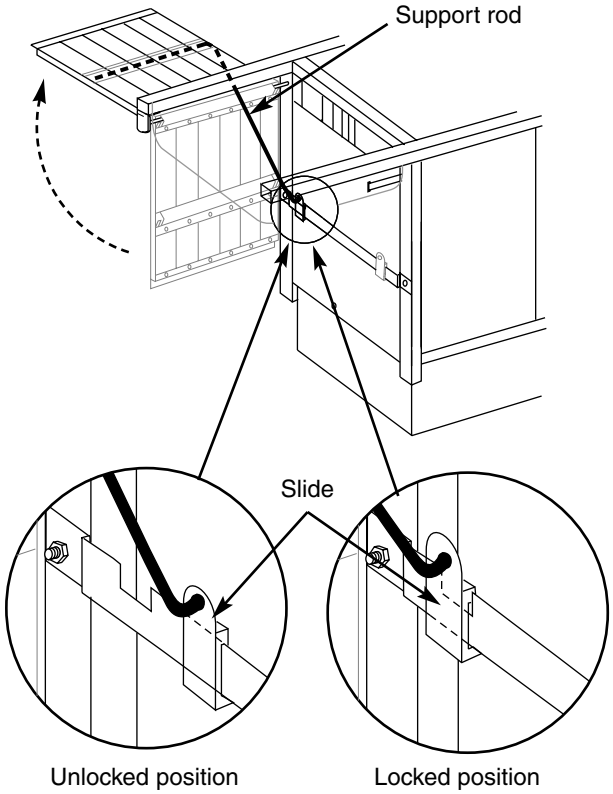


Figure 42

Step 29

Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

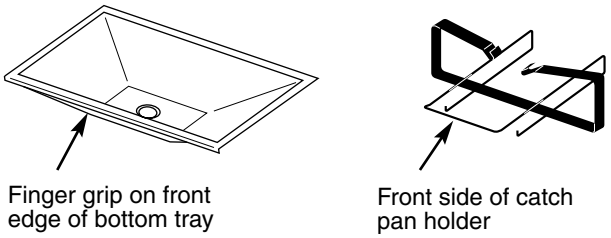


Figure 43

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 44. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

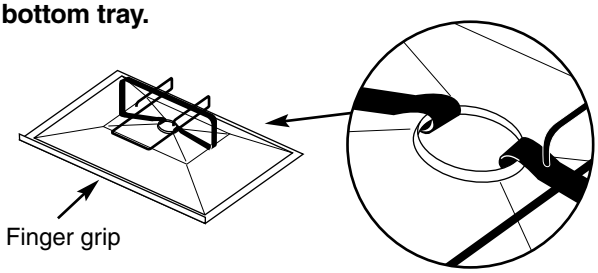


Figure 44

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you. Figure 45.

⚠CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

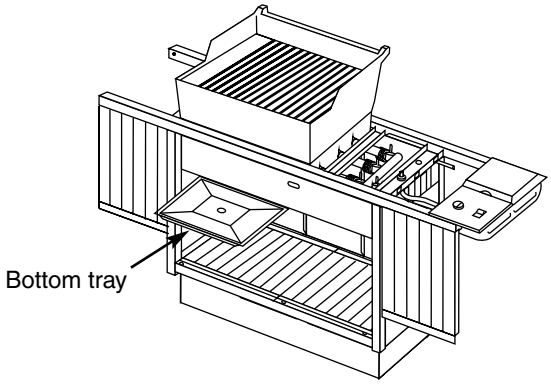


Figure 45

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

Step 30

Install the lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place from the rear of the barbecue. Close and align the hinge at the rear. Insert hinge pins from the outside through the hinge. Insert hair pin cotters into the small holes in the hinge pins. Figure 46.

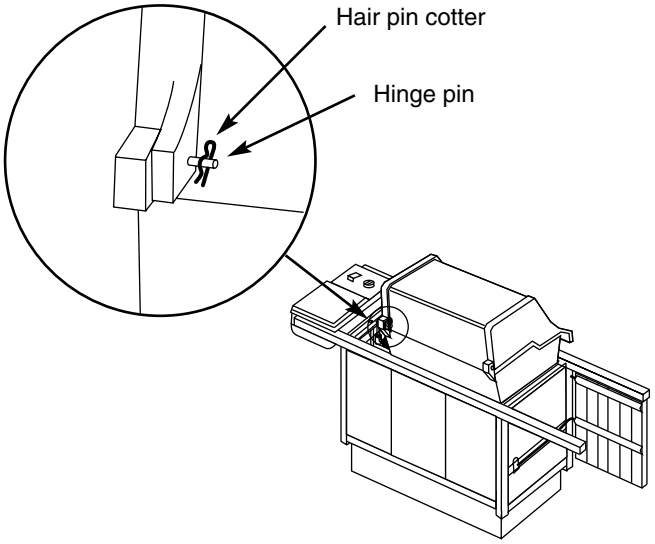


Figure 46

Step 31

Install the control panel, burner control knobs, FlameCheck button and tool holders

You will need: control panel, three burner control knobs, FlameCheck button and three tool holders.

Hook the tool holders over the frame rail. Figure 47.

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Place your thumbs over the control panel push-in buttons, and push them into the frame brace until they snap into place. Figure 47 (a).

Push on the burner control knobs and FlameCheck button. Figure 47 (b).

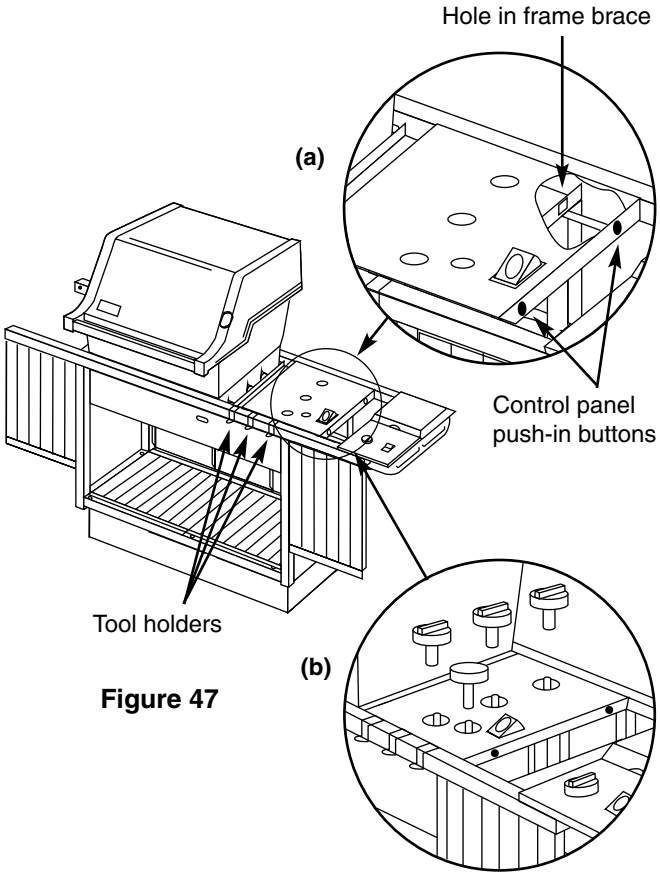


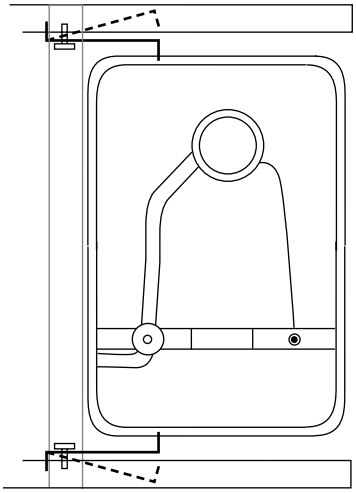
Figure 47

Step 32

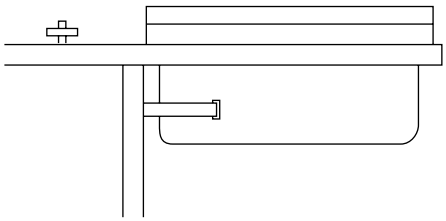
Secure the side burner

Pull the right hand swing table up. Stand to the right side of the barbecue. Slightly pull back both side burner locks. Slide the side burner toward the control panel. The locks will snap into the slots in the front and back of the side burner. Figure 48.

⚠Caution: Make sure both locks have snapped into place.



View from above



View from side

Figure 48

Step 33

Install glass doors

You will need: one LH glass door assembly and two RH glass door assemblies.

Start with the LH door assembly. Insert the long hinge pin at the top of the door into the plastic bushing in the underside of the left frame. Insert the bottom (short) hinge pin into the bushing in the frame connector. Repeat the procedure with the RH door assemblies. The glass doors latch on the frame connector. Figure 49.

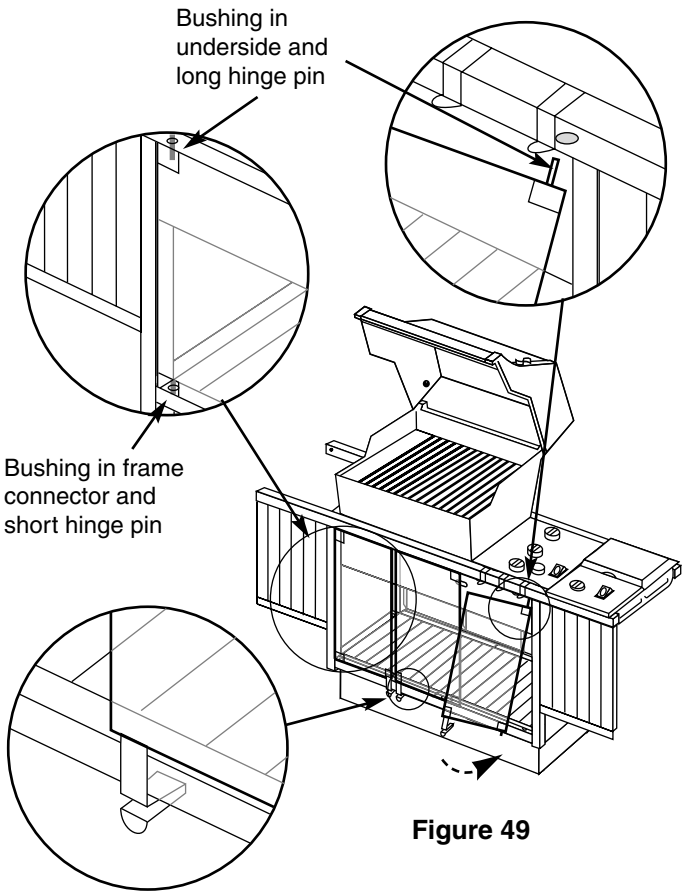


Figure 49

Step 34

Complete accessory installation

You will need: work table, serving tray, Warm-Up Basket, warming rack, thermometer, two tubing plugs and a hammer.

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 50 (a).

Set the work table onto the left side rails. Figure 50 (b).

Place porcelain serving tray on the work table. Figure 50 (c).

Set the warming rack into the slots at the rear of the cooking box. Figure 50 (d).

Insert the thermometer into its holder. Figure 50 (e).

Insert tubing plugs into the ends of the frame. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 50 (f).

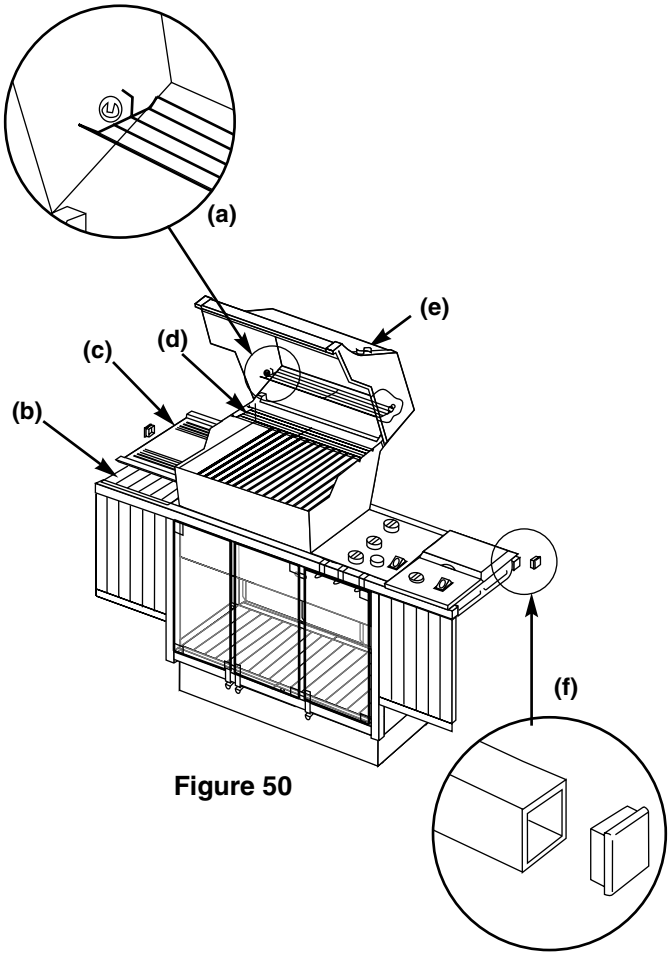


Figure 50

OPERATING INSTRUCTIONS

Lighting

Summary lighting instructions are on the control panel.

⚠ DANGER ⚠

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

Crossover Ignition System

Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition button until it clicks.

⚠WARNING: Check gas supply line before each use of barbecue for nicks or cracking. If the gas supply line is found to be unserviceable, do not use barbecue. Replace using only Weber authorized replacement gas supply line. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

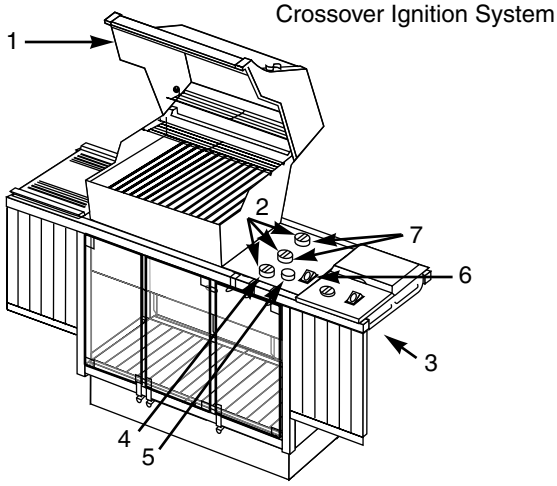


Figure 1

1) Open the lid. Figure 1.
2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)
3) Turn the gas supply valve on.
4) Push Front burner control knob down and turn to START/HI.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

5) Push down the FlameCheck button and hold down.

Note - Gas is supplied to the burner only when the FlameCheck button is depressed.

6) Push the Crossover Ignition button several times, so it clicks each time.

Observe if front burner has ignited by looking through matchlight hole. If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the FRONT burner is lit you can turn on the other burners.

Note - The FRONT burner must be on at all times when operating the other burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Manual Lighting

Summary lighting instructions are on the control panel.

⚠ DANGER ⚠

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1) Open the lid. Figure 2.
2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)
3) Turn the gas supply valve on.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

4) Push Front burner control knob down and turn to START/HI.

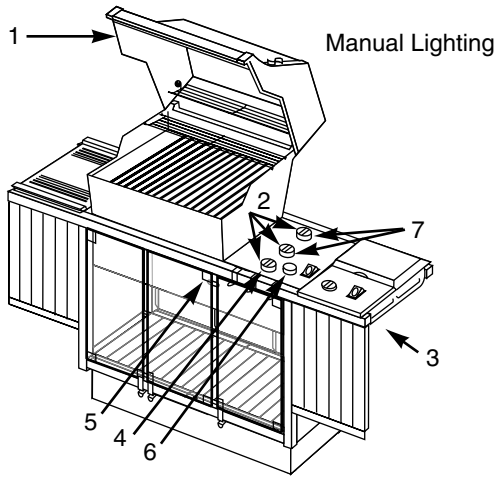


Figure 2

5) Open the center glass door. Strike a match and put the flame into the matchlight hole in the front of the cooking box.
6) Push down and hold the FlameCheck button down.

Note - Gas is supplied to the burner only when the FlameCheck button is depressed.

Observe if front burner has ignited by looking through matchlight hole. If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the FRONT burner is lit you can turn on the other burners.

Note - The FRONT burner must be on at all times when operating the other burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Lighting the side burner

The side burner has a separate ignition system from the main cooking box.

⚠ DANGER ⚠

Failure to open lid while igniting the side burner, or not waiting 5 minutes to allow gas to clear if the side burner does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

The side burner will only operate when the Front burner is lit.

1) Open the side burner lid. Figure 3.
2) Push down and turn the side burner control valve ON.
3) Push the side burner igniter button several times so it clicks each time.

⚠CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠WARNING: If the side burner does not light:

a) Turn off the side burner control valve.

b) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

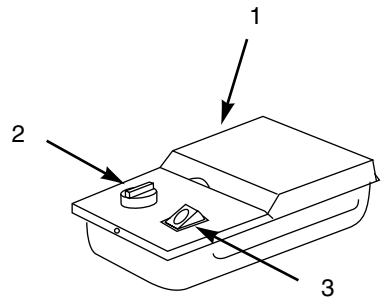


Figure 3

Cooking

You can adjust the FRONT, CENTER, and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high). Then to complete cooking you would use (MOM) (FRONT at medium, CENTER off, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.

Note: The temperatures inside your cooking box, for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.

⚠CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking

Preheating

Your Weber Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° to 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

⚠CAUTION: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.

After a Period of Nonuse

- The Weber Gas Barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections "General and Annual Maintenance.")
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance.")

Periodic Cleaning

⚠CAUTION: Turn your Weber Gas Barbecue OFF and wait for it to cool before cleaning.

⚠CAUTION: Do not clean your Flavorizer Bars or cooking grates in a self-cleaning oven. Replacement cooking grates and Flavorizer Bars are available through your retailer or the Weber-Stephen Customer Service Center.

Outside surfaces - Use a warm soapy water solution.

⚠CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Remove excess grease and then wash with warm soapy water.

Flavorizer Bars and Cooking Grates- Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water.

Thermometer - Wipe with warm soapy water, clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

Inside cooking box - Brush any debris off of burners tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cooking box with warm soapy water.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

Using the Steam-N-Chips Smoker

The Steam-N-Chips Smoker cooks with both Weber FireSpice Wood Chips and Chunks. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using the FireSpice Chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using FireSpice Chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your Steam-N-Chips Smoker, we encourage you to experiment with different combinations of FireSpice Chips and Chunks to find the smoke flavor that best suits your taste.

To use the Steam-N-Chips Smoker

As a starting point, place a handful of FireSpice Chips or a few FireSpice Chunks in the bottom of the smoker. Figure 4. Since the chunks vary in size, place as many as you can in the smoker, allowing room for the water pan. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste. Fill water pan, place it in the smoker and close the smoker lid.

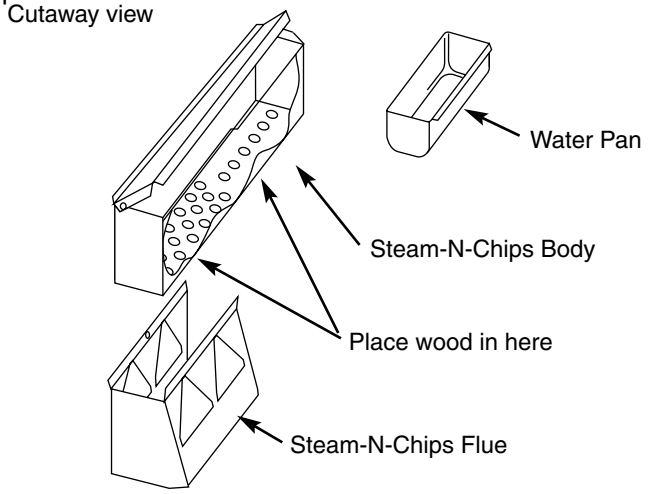


Figure 4

Light the barbecue and preheat with all burners on HIGH, lid down, for 10 minutes or until thermometer registers 500°F - 550°F. Adjust the burners for cooking; MOM or LOL will be your best settings for long duration smoking. Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with FireSpice Chips and /or Chunks and refill the water pan with water. The Steam-N-Chip Smoker may be used to enhance any of the meat, poultry and fish recipes in the gas barbecue cookbook. Cook with the lid down according to the times indicated in charts or recipes.

Note - After refilling smoker, smoke will take about 10 to 15 minutes to start again.

⚠ DANGER ⚠

Do not use any flammable fluid in the Steam-N-Chips Smoker to ignite the wood. This will cause serious bodily injury.

Cleaning the Steam-N-Chips Smoker

Before each use, empty the Steam-N-Chips Smoker of ash to allow proper air flow. Accomplish this by tapping the sides of the smoker and stirring the ashes so that they sift through the bottom and fall into the bottom tray of your barbecue. Remove bottom tray and empty.

Note - Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the smoker. To a lesser degree a "smoke" residue will accumulate on the inside of your Weber Gas Barbecue. This residue need not be removed and will not adversely affect the function of your barbecue.

Annual Maintenance

After a period of nonuse, we recommend that you perform the following maintenance procedures, **for your safety.**

⚠WARNING: Check gas supply line before each use of barbecue for nicks or cracking. If the gas supply line is found to be unserviceable, do not use barbecue. Replace using only Weber authorized replacement gas supply line. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

CAUTION: If the barbecue gas supply line is damaged in any way or leaking, do not use the barbecue.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for leaks.

⚠DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: soap and water solution and a rag or brush to apply it.

Make sure main burners are in the OFF position.

Make sure side burner is OFF. Remove valve control knob and screws. Remove enamel top. Figure 5.

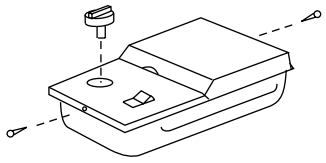


Figure 5

Put the FlameCheck button on the FlameCheck valve.

To perform leak checks: Turn the gas supply on.

⚠WARNING: Do not ignite burners while leak checking.

When checking for gas leaks push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hoses and manifold. Figure 6.

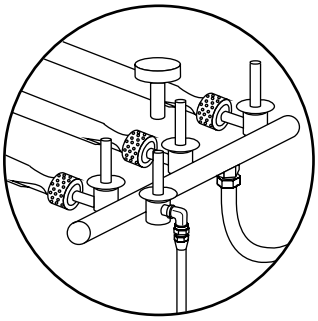


Figure 6

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Check:

a) Barbecue gas supply line to FlameCheck valve connection. Figure 7 (a).

b) Manifold to side burner hose connection. Figure 7 (b).

c) Barbecue gas supply line to natural gas supply connection. Figure 7(c).

⚠WARNING: If there is a leak at connections (a) or (c), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

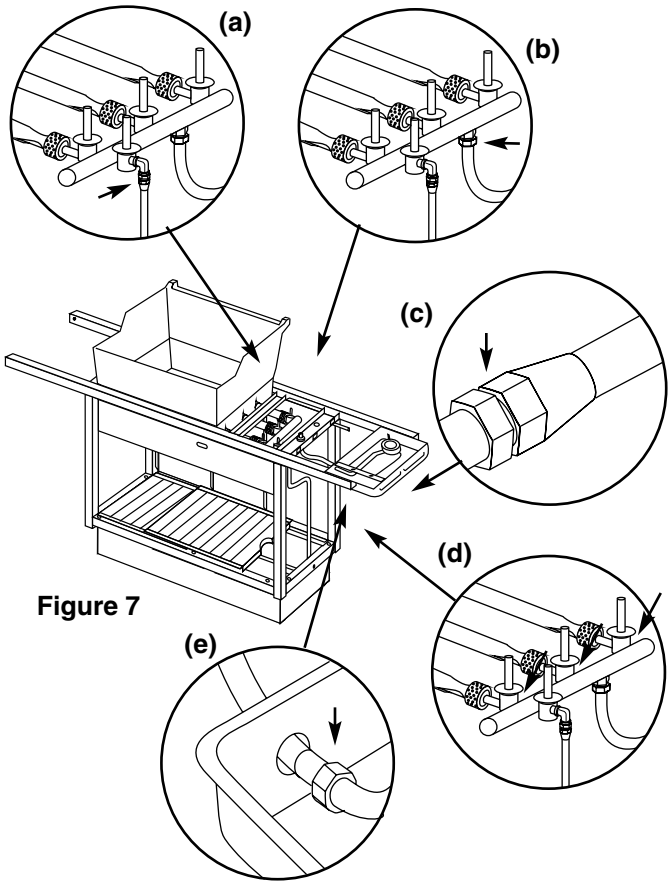


Figure 7

Check:

d) Valves to manifold connections. Figure 7 (d).

e) Side burner hose to side burner connection. Figure 7 (e).

⚠WARNING: If there is a leak at connections (b), (d) or (e), turn OFF the gas. **DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.**

When leak checks are complete, turn gas supply OFF and rinse connections with water.

Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel, and look to see if they have dust or dirt on their outside surfaces. If they do, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush, for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance".)

General Maintenance

Weber Spider Stopper Guards

Your Weber Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 8. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

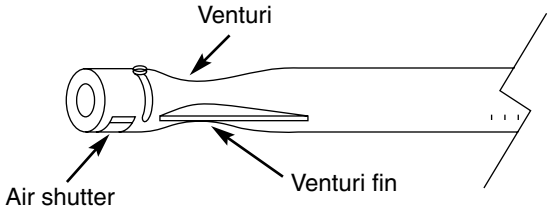


Figure 8

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings. Figure 9.

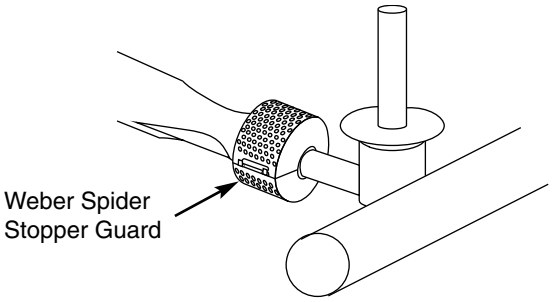


Figure 9

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See section "Annual Maintenance".) Also inspect and clean the Spider Stopper Guards if any of the following symptoms should ever occur.

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

⚠ DANGER ⚠

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

Main Burner Flame Pattern

The Weber Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 10.

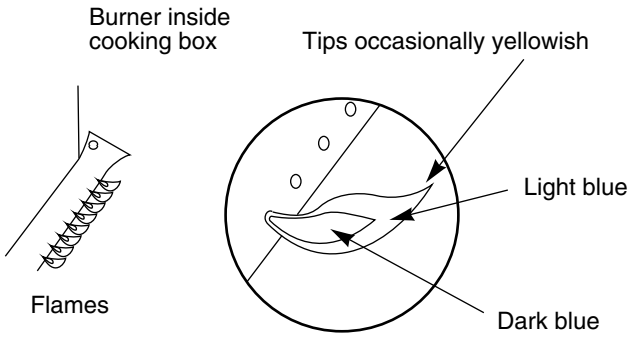


Figure 10

If the flames do not appear to be uniform the length of the burner tube, follow the burner cleaning procedures.

Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. (See Section “Replacing the main burners”.)

Look inside each burner with a flashlight. Figure 11.

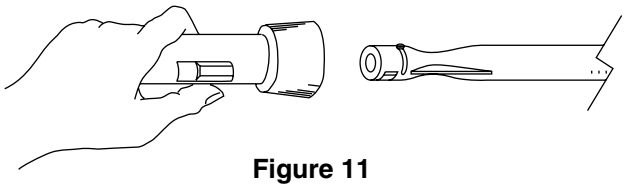


Figure 11

Clean the inside of the burners with a wire (a straightened out coat hanger will work). Figure 12. Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

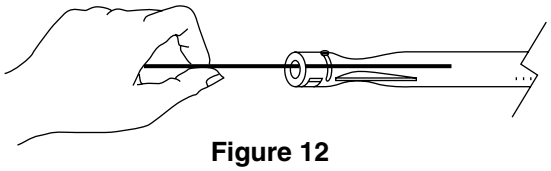


Figure 12

⚠CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

a) Your Weber Gas Barbecue must be OFF and cool.

b) Turn gas OFF at source.

c) Remove control panel: take off the burner control knobs. Put your fingers under the edge of the control panel at the control panel push-in buttons and pull toward you. Lift off the control panel.

d) Use a 3/4 inch wrench to unscrew the flare nut on the barbecue gas supply line from the manifold fitting.

e) Unlatch the Spider Stopper Guards and remove. Figure 13.

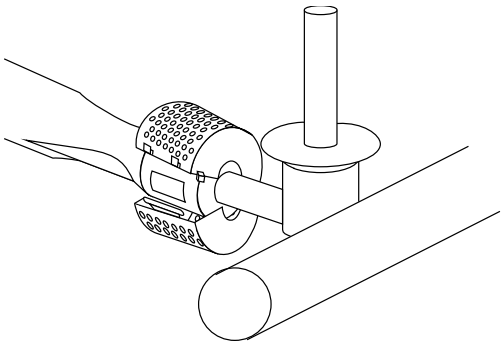


Figure 13

f) Use an adjustable wrench to remove the thermocouple from the FlameCheck valve.

g) Remove the manifold bracket and unscrew the two thumb screws that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 14.

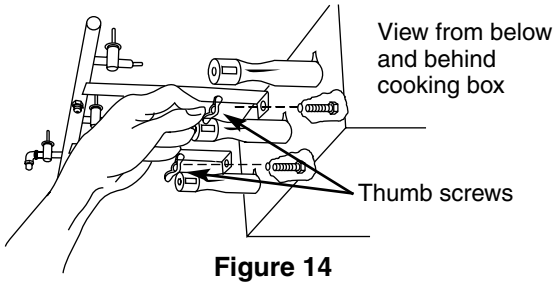


Figure 14

h) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 15.

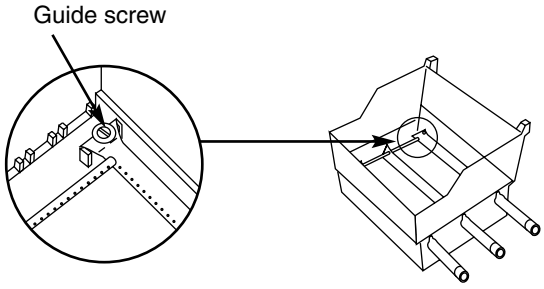


Figure 15

) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 16. Remove the burners from the cooking box.

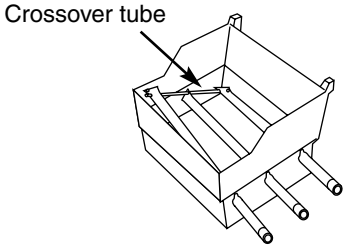


Figure 16

ij) To reinstall burners, reverse steps c) through i).

⚠CAUTION: The burner openings must be positioned properly over the valve orifices. Figure 17a.

Check proper assembly before fastening manifold in place. Figure 17b.

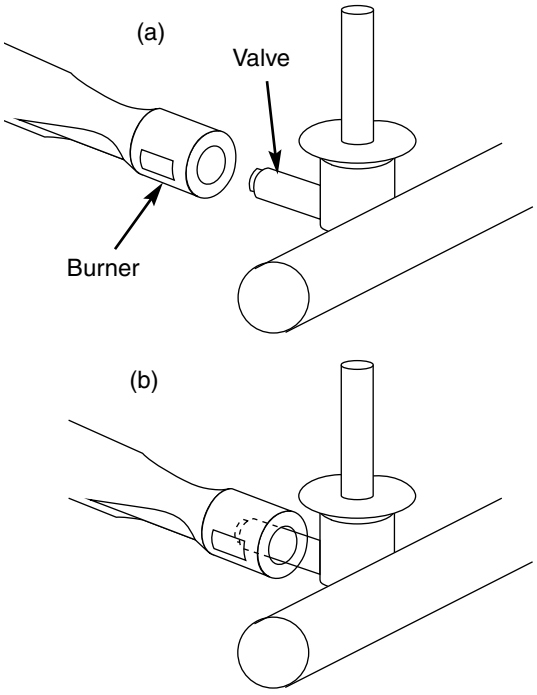


Figure 17

k) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 18.

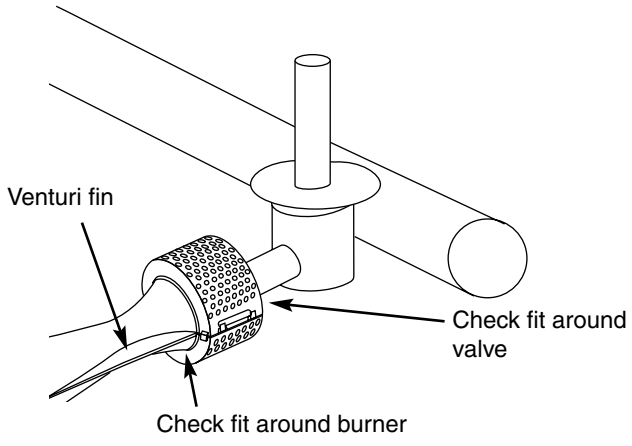


Figure 18

⚠CAUTION: If the Spider Stopper Guards do not fit tightly, contact Weber-Stephen Customer Service.

⚠CAUTION: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step "Check for gas leaks".)

Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 19.

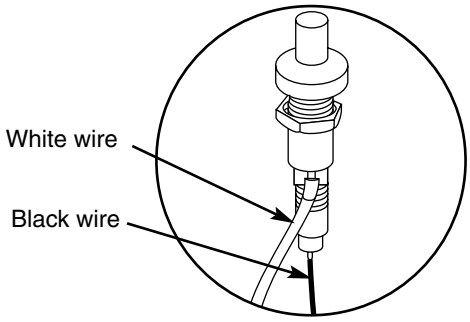


Figure 19

- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step “Install igniter” for correct procedure.

If the Crossover Ignition System still fails to light, contact Weber-Stephen Customer Service.

FlameCheck Safety System

The correct positioning of the thermocouple probe is shown in Figure 20. The tip of the probe is positioned in the flame. The probe senses the heat from the Front burner, and activates the FlameCheck valve. The valve allows the gas to flow into the Front burner. If the Front burner should go out for any reason, the thermocouple probe will cool off, thereby closing the FlameCheck valve, which stops the gas flow to the burners.

If the FlameCheck Safety System should fail to operate, contact Weber-Stephen Customer Service.

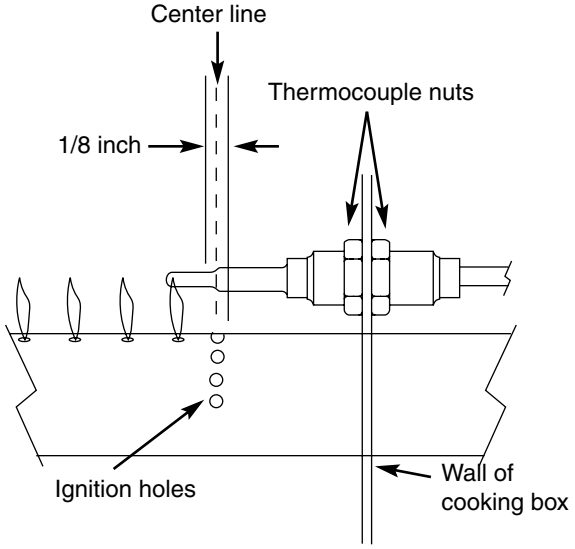


Figure 20

TROUBLESHOOTING

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards. (See Section "Annual Maintenance".)
Burner does not light, or flame is low in HIGH position.	Is natural gas supply on?	Turn on natural gas supply.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
	Are you holding the FlameCheck button down long enough?	Hold the FlameCheck button down for a full eight seconds.
	Were the natural gas lines purged? (air removed)	Purge the natural gas lines. See Step "Purge air from gas lines."
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Periodic Cleaning".)
⚠CAUTION: Do not line the bottom tray with aluminum foil.	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "General Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is porcelain-on-steel, not paint. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. (See Section "Periodic Cleaning".)

If the problem cannot be corrected using these methods, please contact Weber-Stephen Customer Service.

Side Burner Troubleshooting

⚠WARNING: Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Side burner does not light.	Is gas supply off? Is the Front burner on?	Turn supply on. Light front burner.
Flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten hose.
Flame is very yellow in conjunction with the smell of gas, **OR** **Burner makes popping noise in conjunction with the smell of gas.**	Inspect the Weber Spider Stopper Guard for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guard. (See Section "Annual Maintenance.")
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).

Side Burner Maintenance

⚠WARNING: All gas controls and supply valves should be in the OFF position.
Check igniter: Remove side burner cover. To remove side burner cover, remove control knob and screws that hold cover to bottom. Figure 21. Make sure wire is connected between igniter and electrode. Check that igniter lock nut is tight. Figure 22.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

Adjust igniter electrode. Gap should be 1/8 to 3/16 inch from tip of electrode to burner. Figure 23. Spark should be a white/blue color, not yellow.

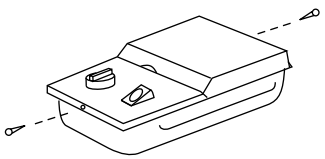


Figure 21

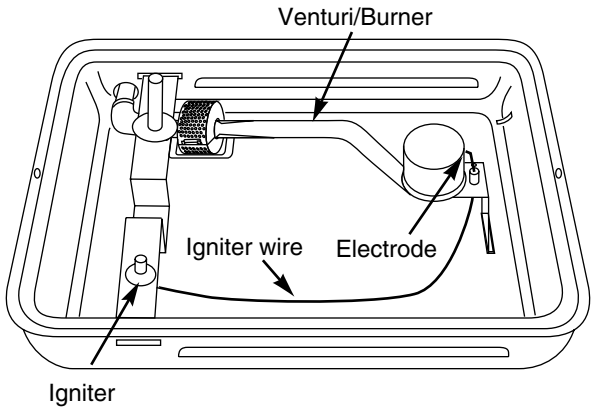


Figure 22

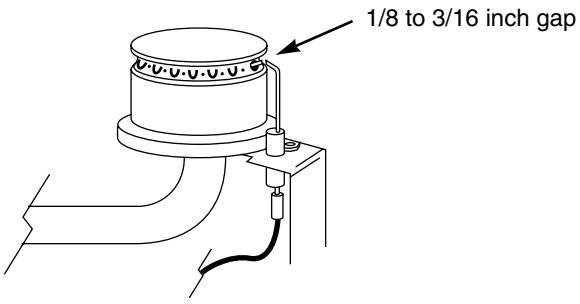
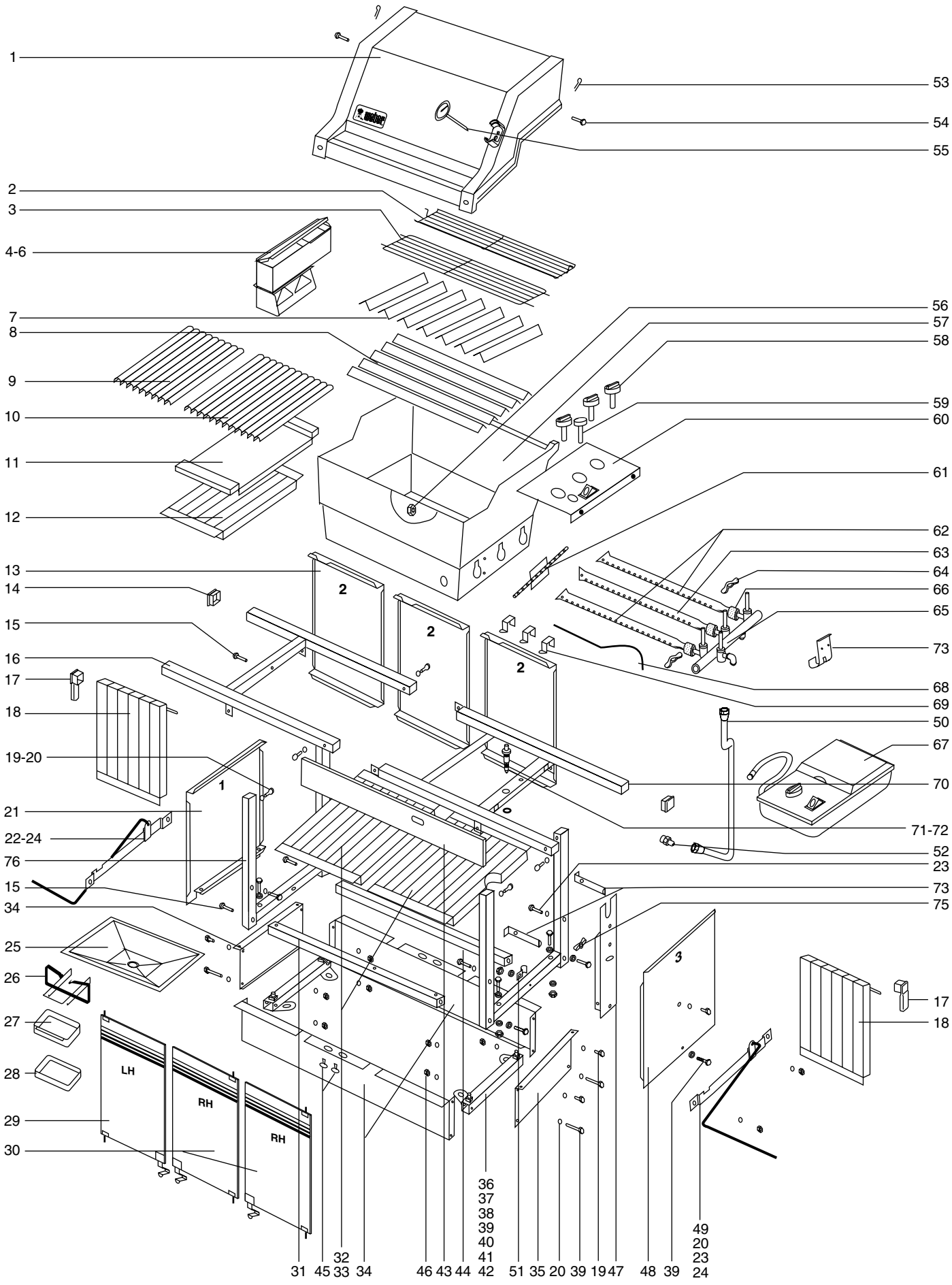


Figure 23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Parts List

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Co. by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

Weber-Stephen Products Company
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

1 Lid (assembly)
2 Weber Warm-Up Basket
3 Warming rack
4 Steam-N-Chips Smoker body
5 Steam-N-Chips Smoker flue
6 Steam-N-Chips Smoker water pan
7 Stainless Steel Short Flavorizer Bars (7)
8 Stainless Steel Long Flavorizer Bars (5)
9 Narrow cooking grate
10 Wide cooking grate
11 Serving tray
12 Work table (Grey)
13 Back panels (3)
14 Tubing plugs (8)
15 1/4-20 x 2 inch bolts (5)
16 Left frame
17 Swing table end brackets (2)
18 Swing tables (2)
19 1/4-20 x 1/2 inch bolts (11)
20 1/4 inch nylon washers (42)
21 Left end panel
22 Left hand slide bar assembly
23 10-24 x 1 3/4 inch machine screws (4)
24 10-24 hex nuts (4)
25 Bottom tray
26 Catch pan holder
27 Catch pan
28 Drip pans (2)
29 Left hand glass door assembly
30 Right hand glass door assemblies (2)
31 Frame connector with bushings
32 Accessory tray (Grey)
33 Accessory tray (Grey) with notch
34 Front/back base panels (2)
35 Left/right base panels (2)
36 Cross brace assemblies (2)
37 7/16 - 14 square lock nuts (4)
38 7/16 - 14 x 2 1/2 inch hex head bolts (4)
39 1/4-20 x 1 1/2 inch bolts (9)
40 1/4 inch fender washers (4)
41 Cross braces (2)
42 Mount plates (4)
43 Front panel
44 Frame connector with holes (no bushings)
45 Plastic buttons (4)
46 1/4-20 hex nuts (13)
47 Brace panel
48 Right end panel
49 Right hand slide bar assembly
50 Barbecue gas supply line
51 Gas line bracket
52 3/8 inch flare fitting
53 Hair pin cotters (2)
54 Hinge pins (2) (Hardware size: 1/4 x 1 1/2 inch clevis pin)
55 Thermometer
56 1/4-20 keps nut
57 Cooking box
58 Burner control knobs (3)
59 FlameCheck button
60 Control panel
61 Crossover tube
62 Front or Back burner
63 Center burner
64 1/4-20 stainless steel wing nuts (2)
65 Manifold assembly
66 Spider Stopper Guards (3)
67 Side burner assembly
68 Thermocouple/capillary
69 Tool holders (3)
70 Right frame
71 Igniter
72 Igniter lock nut
73 Side burner locks (2)
74 Manifold bracket
75 1/4-20 wing nut
76 Upright frames (2)

⚠WARNING:
Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

A Final Word of Thanks

Thank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products for your satisfaction.

While we give much attention to our products, an occasional error may occur. Our knowledgeable Customer Service staff is prepared to help you with any problems with parts or assembly. Call our toll free number 1-800-446-1071. For quicker service, please have your owner's manual available for reference. We also welcome any comments or suggestions you might have regarding our products.

We wish your family the best in outdoor cooking enjoyment.

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